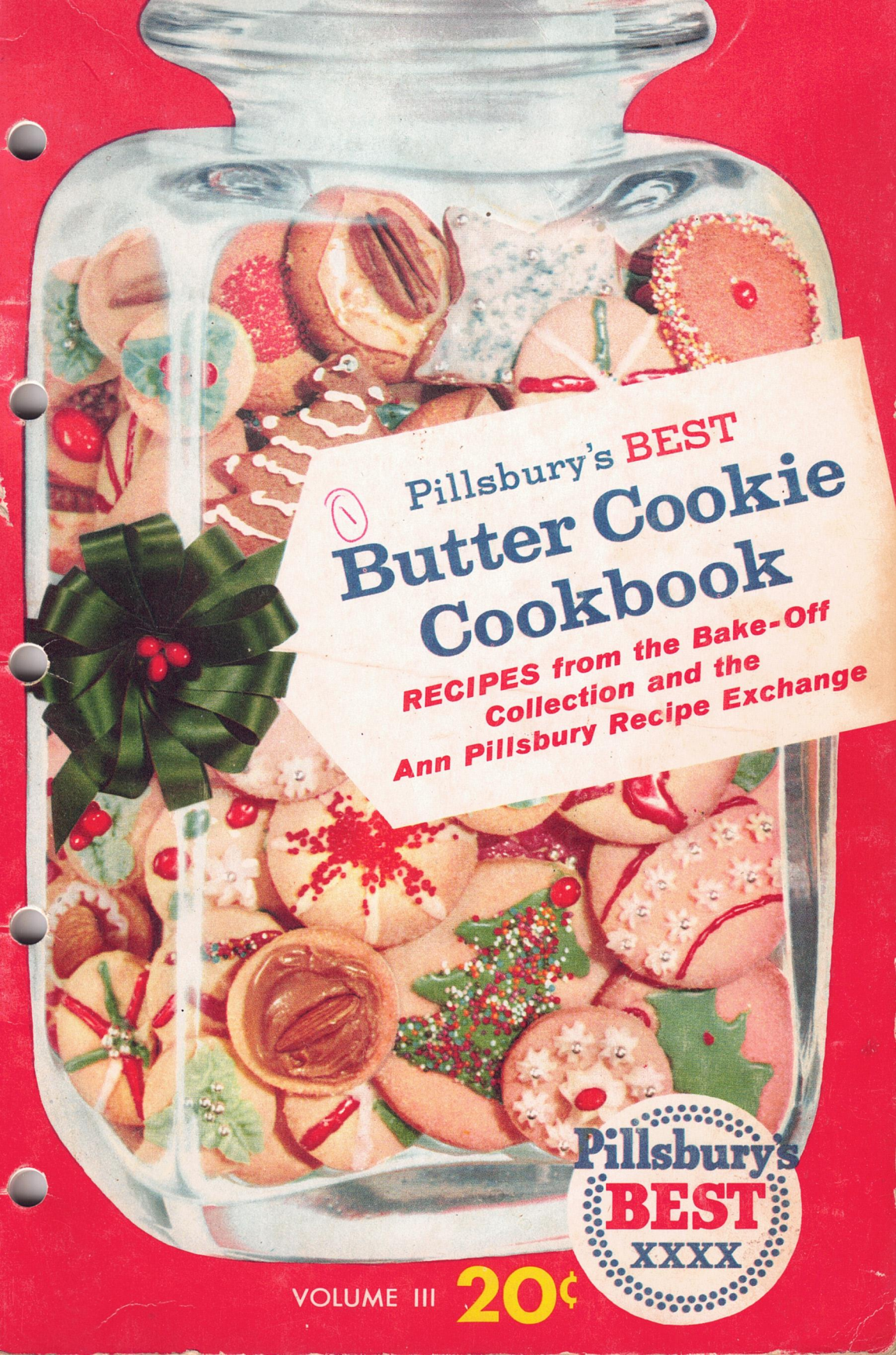
Pillsbury's BEST
Butter Cookie Cookbook
RECIPES from the Bake-Off Collection and the Ann Pillsbury Recipe Exchange
Pillsbury's BEST XXXX
VOLUME III
20¢

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Dear Friend . . .

One of the nicest things about our work here at Pillsbury is the many interesting letters we receive from homemakers all over the country. Once again this year so many of the letters are clamoring for more butter cookie recipes. As one woman put it: "I have Volume I and II of your Butter Cookie Cookbook and still I can't keep the cookie jar filled with three young boys around the house. How about a third volume? Believe me, I need cookies by the boyfull!"

So here we are with Volume III of our Butter Cookie Cookbook. Fifty brand new recipes in all the popular types . . . including many from our Bake-Off Collection. Butter cookies are so simple to make that we have included a separate section of Kiddie Cookies that youngsters can make themselves. Now they can help fill the cookie jar as well as empty it.

Keep your cookie sheet and a sack of Pillsbury's BEST handy and fill that cookie jar with the best cookies of all . . . real butter cookies.

Ann Pillsbury

P.S. All recipes in this booklet have been developed for use with Pillsbury's Best Self-Rising Flour; a footnote after each recipe tells exactly how the recipe may be adjusted when using self-rising flour.

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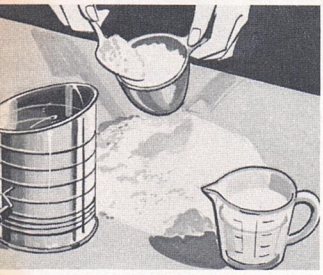
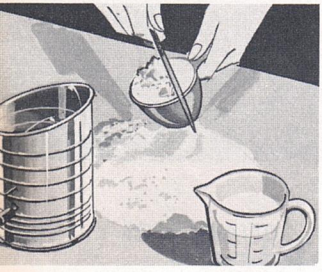
large or dark metal sheets may cause cookies to burn on the bottom. Recipes in this booklet suggest the size and type of sheet or pan for each particular type of cookie.

OTHER UTENSILS:—Use an electric mixer, if you have one, for creaming butter and sugar the quick, easy way; otherwise a wooden mixing spoon and a heavy bowl with a rounded bottom should be used. Use a metal spatula for level measurements, a sharp knife for chopping nuts and a wide spatula for removing cookies from baking sheet to wire cooling rack.

MEASURING CORRECTLY IS IMPORTANT—All measurements in this booklet are level. Rounded or heaping measurements of ingredients change the "balance" of the recipe and may cause baking failures.



TO MEASURE FLOUR, sift once (onto a sheet of waxed paper to save dishwashing), then gently spoon the sifted flour into the measuring cup and level off with the edge of a metal spatula. Sift shortly before measuring because flour packs down when it stands.



MEASURE SUGAR—Fill the cup with granulated sugar and level it off with metal spatula. For brown sugar roll sugar between sheets of waxed paper if lumpy, since lumps will melt during baking and form holes in the cookies. Pack brown sugar into the cup so firmly that it will keep the shape of the cup when turned out. Sift confectioners' sugar through a sieve or single-screen sifter to remove lumps; spoon lightly into measuring cup and level off with spatula.

WHEN MEASURING BUTTER, remember that 1 pound of butter equals 2 cups. If you buy butter already divided into quarters, each quarter is exactly ½ cup. When packing butter firmly into measuring spoons or cups be sure it is soft and pliable so that air spaces do not develop; level with spatula.

MEASURE LIQUIDS in a glass measuring cup marked off in quarters and thirds. For accurate measurements pour liquid into cup on table and stoop to read at eye level. Greasing the inside of the measuring cup before measuring honey, syrup or molasses helps prevent it from sticking to sides.

Here and There Hints for Perfect Cookies:

- read the recipe carefully. Assemble the ingredients and utensils before you start.
- preheat the oven. If your oven doesn't have a thermostat or if you suspect it is not regulating accurately, use an oven thermometer to check on baking temperatures.
- use baking sheet with little or no sides (pans with deep sides prevent browning).
- grease baking sheets lightly. Excessive greasing causes cookies to spread and burn on the bottom and edges.
- use Pillsbury's Best Flour Shaker to flour the surface generously when making rolled cookies.
- place cookies about 2 inches apart on baking sheet (unless otherwise stated).
- check your cookies at the minimum baking time, then continue baking until desired brownness.
- cool cookies on flat surface or wire rack. Never stack warm cookies.

How to Store and Freeze Cookies

STORING COOKIES: Cool cookies thoroughly, then store in containers with tight-fitting covers. Store soft cookies and crisp cookies in separate containers, and bar-type cookies right in their baking pans, tightly covered with aluminum foil. Frosted cookies may be stored in a covered cake pan.

Keep soft cookies moist by putting a slice of bread or half an apple in their container. If crisp cookies soften in storage, heat in 300° oven about 5 minutes before serving.

FREEZING COOKIES: All cookies in this cookbook are excellent for freezing. Save precious time at holiday seasons . . . be prepared for lunchbox needs and unexpected occasions . . . make cookies ahead of time and freeze them. Bake them first, freeze them unbaked or just freeze the dough. When well packed, baked cookies, cookie dough and unbaked cookies may be stored in the freezer 6 to 12 months.

TO FREEZE BAKED COOKIES: Bake cookies as usual, cool completely and place carefully in freezer containers, or wrap. (Pack very thin or fragile cookies in freezer containers only to prevent breakage.) Fill empty spaces in containers with crumpled paper to protect the cookies.

> **For freezer containers,** *use wide-mouthed screw-top glass jars, or canisters and coffee tins with tight covers, sealed with masking tape. Or use commercial freezer containers — plastic with tight-fitting covers, heavy waxed cardboard or aluminum foil sealed with masking tape.*
>
> *To wrap bar cookies for freezing, place on cardboard covered with waxed paper (or in a cardboard box); wrap securely with heavy duty aluminum foil or self-sealing plastic film. Or place in plastic bags and seal with rubber bands.*
>
> *Sturdy molded or drop cookies can be placed in plastic bags without cardboard and sealed.*

TO THAW BAKED COOKIES: Frozen baked cookies may be placed on serving plates immediately or thawed in container 15 minutes.

Large cookies or bars are better thawed in container for about one hour. (Thawing in the freezer container prevents moisture in the air from condensing on the cold cookies and making them soggy.)

To crisp pastry-type cookies, thaw in container for 15 minutes, then place on baking sheet and heat in oven for about 5 minutes.

TO FREEZE UNBAKED COOKIES: Shape firm cookie dough according to recipe directions; arrange in a box in layers between aluminum foil or waxed paper. Wrap (or place in a plastic bag), seal and freeze.

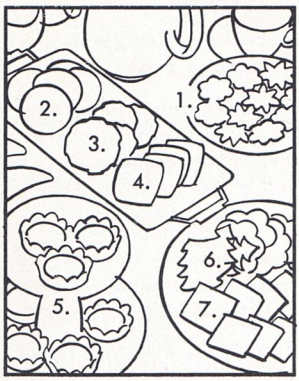
Shape soft cookie dough according to recipe directions, place on baking sheets and freeze. When hard arrange in box, wrap, seal and store according to directions for firm unbaked cookies.

No thawing period is necessary before baking frozen cookies.

TO FREEZE COOKIE DOUGH: Shape Refrigerated Cookie dough into rolls, wrap with heavy duty aluminum foil, seal and freeze. On baking day slice immediately or thaw slightly in the refrigerator until slicing is easy.

Wrap, seal and freeze Bar Cookie dough in the pan; bake without thawing. (This method cannot be used when two baking periods are required in the recipe; such bars should be baked before freezing.)

Pack other cookie doughs into freezer containers, seal and freeze. On baking day thaw to room temperature (or to the temperature required for correct handling consistency) and proceed according to recipe directions.



1. Chocolate Spritzs
2. Butterscotch Crisps
3. Orange Raisin Drops
4. Swedish Almond Cookies
5. Tea Topics
6. Cardamom Cookies
7. Chocolate Nut Squares

Basic Steps in Making Cookies

CHOOSE GOOD INGREDIENTS—You can't do a first-rate baking job with second-rate materials. Recipes here have been perfected for Pillsbury's Best All Purpose Flour and butter.

WHY PILLSBURY'S BEST ALL PURPOSE FLOUR? Pillsbury's Best is your prize-winning flour! It blends in quickly and smoothly with the other ingredients . . . that's because it's made from the choicest center part of the wheat.

WHY BUTTER? Good cooks know that real butter makes the big difference in cookies. It is a difference you can taste, because real butter is churned from 100% cream; only real butter gives cookies that rich flavor and good eating quality. It is a difference that makes you a better cookie baker—and when you use real butter, the folks who eat your cookies know it too!

USE GOOD UTENSILS—*Use standard measuring cups*—the liquid measuring cup (a glass one is easiest to use) has a rim above the 1-cup line so liquid will not spill. Nested metal measuring cups—¼, ⅓, ½ and 1 cup—are best for measuring dry ingredients or shortenings. The measuring line is even with the top so measurements can be leveled off with a spatula.

USE STANDARD MEASURING SPOONS—¼, ½ and 1 teaspoon and 1 tablespoon.

Baking sheets should be smaller than the oven so there are a few inches leeway between oven walls and sheet. Shiny metal sheets absorb less heat than dull or dark metal, so cookies baked on them are more delicately browned on the bottom. Too

Drop dough onto baking sheets using a kitchen teaspoon. Push dough from spoon with rubber spatula. Allow ample space, 2 to 3 inches, between cookies for spreading.

Frosted Date Creams

Developed by Ann Pillsbury

BAKE at 375° for 10 to 14 minutes. MAKES 4 dozen cookies.

Sift together.. 2¼ cups sifted **Pillsbury's Best All Purpose Flour***
½ teaspoon **soda**
½ teaspoon **salt**

Cream..... ½ cup **butter.** Gradually add
1¼ cups firmly packed **brown sugar,** creaming well.

Add..... 2 unbeaten **eggs**
½ cup **sour cream** (thick or commercial) and
1 teaspoon **French's Vanilla.** Beat well.

Blend in..... the dry ingredients gradually.

Stir in..... 1 cup **dates,** cut in pieces, and
1 cup **Funsten's Nuts,** chopped.

Drop..... by rounded teaspoonfuls onto greased baking sheets.

Bake..... in moderate oven (375°) 10 to 14 minutes. Frost while warm.

**If you use Pillsbury's Best Self-Rising Flour, omit soda and salt.*

Browned Butter Frosting

Brown ¼ cup butter in saucepan. Remove from heat and stir in 1½ cups sifted confectioners' sugar. Add 3 to 4 tablespoons hot water, beating until smooth and of spreading consistency.

Cashew Crunch Cookies

Senior Winner in Pillsbury's 9th Grand National Recipe and Baking Contest
by Alma Berenato, Wilmington, Delaware
Adapted by Ann Pillsbury

BAKE at 350° for 12 to 15 minutes.
MAKES about 5 dozen.

Sift together.. 2¼ cups sifted **Pillsbury's Best All Purpose Flour***
½ teaspoon **soda**
½ teaspoon **French's Cream of Tartar**

Cream..... 1 cup **butter.** Gradually add
¾ cup firmly packed **brown sugar** and
½ cup **sugar,** creaming well.

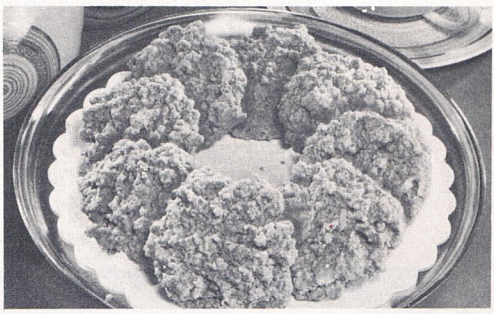
Blend in..... 1 unbeaten **egg** and
1 teaspoon **French's Vanilla;** beat well. Add the dry ingredients gradually; mix thoroughly.

Stir in.....1½ cups (7 oz.) **cashew or peanut crunch,** finely crushed.

Drop..... by rounded teaspoonfuls onto lightly greased baking sheets.

Bake..... in moderate oven (350°) 12 to 15 minutes until golden brown.

**If you use Pillsbury's Best Self-Rising Flour, omit soda and cream of tartar.*



Chocolate Oatmeal Macaroons

Developed by Ann Pillsbury

BAKE at 350° for 10 to 12 minutes.
MAKES 4 dozen cookies.

Sift together.. ⅔ cup sifted **Pillsbury's Best All Purpose Flour***
⅓ cup **cocoa**
½ teaspoon double-acting **baking powder**
1 teaspoon **salt**

Cream..... ½ cup **butter.** Gradually add
1¼ cups **sugar,** creaming well.

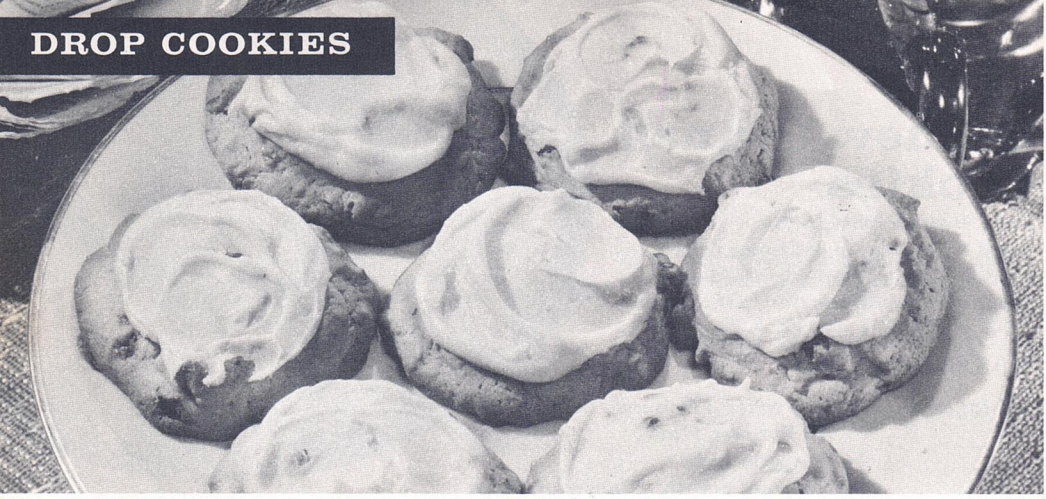
Add..... ½ cup **cream** and
1 teaspoon **French's Vanilla.**

Blend in..... the dry ingredients
2½ cups quick-cooking **rolled oats** and
1 cup **Funsten's Walnuts,** coarsely chopped.

Drop..... by rounded teaspoonfuls onto ungreased baking sheets.

Bake..... in moderate oven (350°) 10 to 12 minutes. (Cookies harden after baking.) Cool several minutes before removing from pan.

**If you use Pillsbury's Best Self-Rising Flour, omit baking powder and salt.*



Orange Pecan Delights

Developed by Ann Pillsbury

BAKE at 375° for 10 to 14 minutes. MAKES about 5 dozen cookies.

Sift together.. 3 cups sifted **Pillsbury's Best All Purpose Flour***
2 teaspoons double-acting **baking powder**
½ teaspoon **soda**
½ teaspoon **salt**

Cream..... ¾ cup **butter.** Gradually add
1 cup firmly packed **brown sugar** and
½ cup **sugar,** creaming well.

Add..... 2 unbeaten **eggs** and
1 tablespoon grated **orange rind;** beat well.

Stir in..... ½ cup **sour cream** (thick or commercial). Blend in the dry ingredients gradually.

Add..... 1 cup **Funsten's Pecans,** chopped.

Drop..... by rounded teaspoonfuls onto greased baking sheets.

Bake..... in moderate oven (375°) 10 to 14 minutes. Frost while warm. Garnish with **Funsten's Pecan Half,** if desired.

**If you use Pillsbury's Best Self-Rising Flour, omit baking powder, soda and salt.*

Orange Icing

Combine 2 cups sifted confectioners' sugar, 2 teaspoons grated orange rind and ⅛ teaspoon salt. Add 2 to 3 tablespoons orange juice until of spreading consistency.

Salted Peanut Cookies

Developed by Ann Pillsbury

BAKE at 375° for 9 to 12 minutes. MAKES about 5 dozen.

Sift together.. 2 cups sifted **Pillsbury's Best All Purpose Flour**
1 teaspoon double-acting **baking powder**
1 teaspoon **soda**

Cream..... 1 cup **butter.** Gradually add
2 cups firmly packed **brown sugar,** creaming well.

Blend in..... 2 unbeaten **eggs** and
1 teaspoon **French's Vanilla.** Beat well.

Add..... the dry ingredients; mix thoroughly.
Stir in.....1½ cups quick-cooking **rolled oats**
1½ cups **Spanish salted peanuts** and
1 cup **corn flakes.**
Drop..... dough by heaping teaspoonfuls onto lightly greased baking sheets.
Bake..... in moderate oven (375°) 9 to 12 minutes until golden brown.

**If you use Pillsbury's Best Self-Rising Flour, omit baking powder and soda.*

Orange Raisin Drops

Senior Winner in Pillsbury's 3rd Grand National Recipe and Baking Contest
by Mrs. Park S. Avery, Grand Rapids, Michigan
Adapted by Ann Pillsbury

BAKE at 375° for 10 to 12 minutes. MAKES about 4 dozen cookies.

Sift together.. 2 cups sifted **Pillsbury's Best All Purpose Flour***
1 teaspoon **soda**
1 teaspoon **French's Cinnamon**
1 teaspoon **French's Nutmeg**
½ teaspoon **salt**
Stir in..... 1 cup quick-cooking **rolled oats.** Set aside.
Cream..... ¾ cup **butter.** Gradually add
1 cup firmly packed **brown sugar,** creaming well.
Blend in..... 2 unbeaten **eggs**
1 tablespoon grated **orange rind** and
2 tablespoons **orange juice.**
Stir in..... the dry ingredients; mix thoroughly.
Add..... 1 cup **raisins** or currants and
½ cup **Funsten's Nuts,** chopped. Mix well.
Drop..... by rounded teaspoonfuls onto greased baking sheets.
Bake..... in moderate oven (375°) 10 to 12 minutes.

**If you use Pillsbury's Best Self-Rising Flour, omit soda and salt.*

Shape dough with palms of hands into balls, cylinders or other shapes. To make a thin crisp cookie, dip greased bottom of glass into flour or sugar and flatten cookie on baking sheet; a shorter baking time is generally required for this type of cookie.

Oatmeal Chip Cookies

Bride Winner in Pillsbury's 9th Grand National Recipe and Baking Contest
by Mrs. Bettye J. Stark, Milwaukee, Wisconsin
Adapted by Ann Pillsbury

BAKE at 375° for 9 to 12 minutes. MAKES about 8 dozen.

Sift together.. 2 cups sifted **Pillsbury's Best All Purpose Flour***
1 teaspoon **soda**
1 teaspoon **salt**

Cream..... 1 cup **butter.** Gradually add
1 cup **sugar** and
1 cup firmly packed **brown sugar,** creaming well.

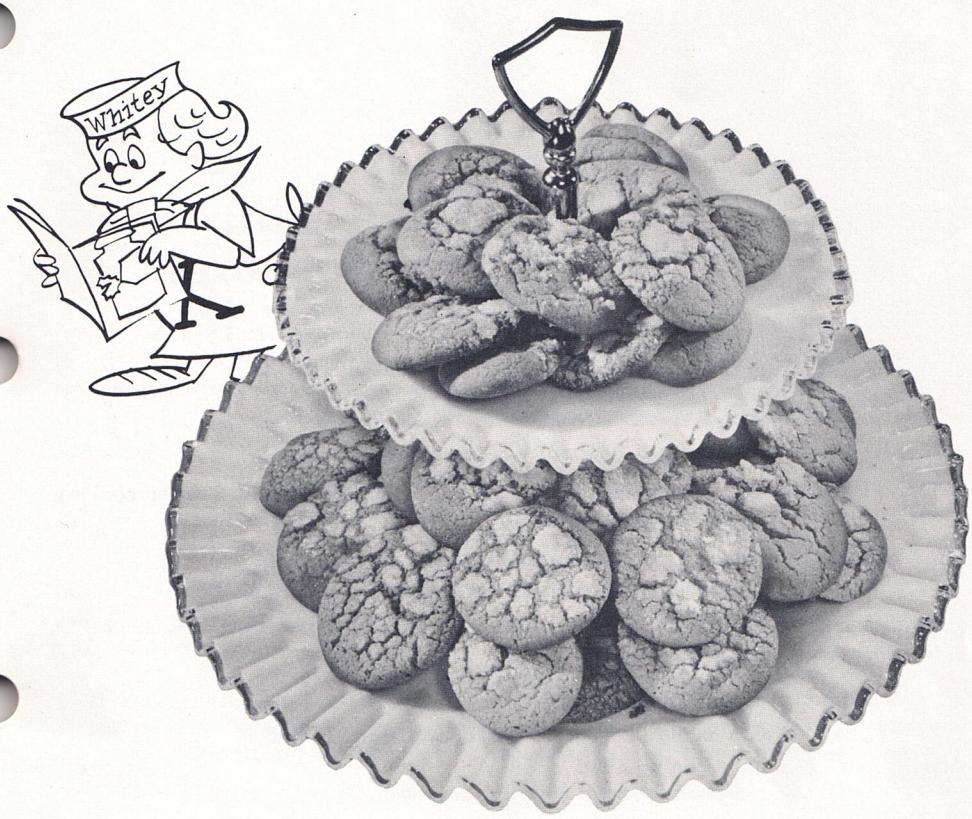
Blend in..... 2 unbeaten **eggs;** beat well. Add the dry ingredients; mix thoroughly.

Stir in..... 2 cups quick-cooking **rolled oats**
1 cup **Funsten's Almonds** or other nuts, chopped, and
1 cup (6-oz. pkg.) **semi-sweet chocolate pieces.**** If desired, chill dough for easier handling.

Shape..... dough into balls, using a rounded teaspoonful for each. Place on ungreased baking sheets.

Bake..... in moderate oven (375°) 9 to 12 minutes until golden brown.

**If you use Pillsbury's Best Self-Rising Flour, increase flour to 2¼ cups; omit soda and salt.*
***For Oatmeal Drop Cookies, substitute 1 cup raisins for chocolate pieces.*



Gingersnaps

Developed by Ann Pillsbury

BAKE at 375° for 9 to 12 minutes. MAKES about 4½ dozen cookies.

Sift together.. 2 cups sifted **Pillsbury's Best All Purpose Flour***
2 teaspoons **soda**
½ teaspoon **salt**
½ teaspoon **French's Cinnamon**
¼ teaspoon **French's Cloves**
¼ teaspoon **French's Ginger**

Cream..... ¾ cup **butter.** Gradually add
1 cup **sugar,** creaming well.

Add..... 1 unbeaten **egg** and
¼ cup light **molasses.** Beat well.

Blend in..... the dry ingredients; mix thoroughly. If desired, chill dough for easier handling.

Shape..... dough into balls, using a rounded teaspoonful for each; dip in **sugar.** Place on greased baking sheets, sugar-side up.

Bake..... in moderate oven (375°) 9 to 12 minutes.

**If you use Pillsbury's Best Self-Rising Flour, omit soda and salt.*

Peanut Blossoms

Senior Winner in
Pillsbury's 9th Grand National
Recipe and Baking Contest
by Mrs. Chester Smith, Gibsonburg, Ohio

Adapted by Ann Pillsbury

BAKE at 375° for 8 minutes, then for 2 to 5 minutes.

MAKES about 3 dozen cookies.

Sift together..1¾ cups sifted **Pillsbury's Best All Purpose Flour***
1 teaspoon **soda**
½ teaspoon **salt**

Cream together... ½ cup **butter** and
⅓ cup **peanut butter.** Gradually add
½ cup **sugar** and
½ cup firmly packed **brown sugar,** creaming well.

Add..... 1 unbeaten **egg** and
1 teaspoon **French's Vanilla;** beat well.

Blend in..... the dry ingredients gradually; mix thoroughly.

Shape..... dough into balls using a rounded teaspoonful for each. Roll balls in **sugar** and place on greased baking sheets.

Bake..... in moderate oven (375°) 8 minutes. Remove from oven. Top each cookie with a solid **milk chocolate candy kiss,** pressing down firmly so cookie cracks around edge. Return to oven; bake 2 to 5 minutes longer until golden brown.

**If you use Pillsbury's Best Self-Rising Flour, omit soda and salt.*

Chocolate Covered Cherry-ettes

Senior Winner in Pillsbury's 7th Grand National Recipe and Baking Contest
by Mrs. Frank M. Caetta, Akron, Ohio
Adapted by Ann Pillsbury

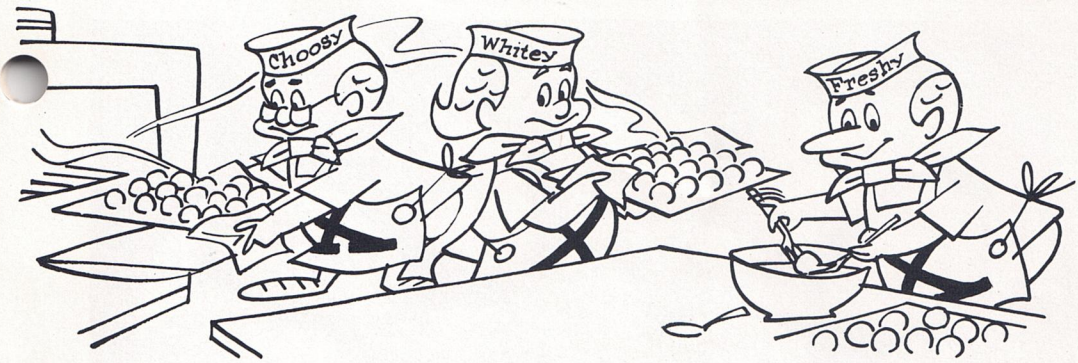
BAKE at 350° for 15 to 18 minutes.*

MAKES about 4½ dozen cookies.

Sift together..2¼ cups sifted **Pillsbury's Best All Purpose Flour***
½ teaspoon **salt**

Cream..... 1 cup **butter.** Gradually add
¾ cup sifted **confectioners' sugar,** creaming well.

Add..... 1 teaspoon **French's Vanilla** and
1 teaspoon **French's Almond Extract;** beat well.



Blend in..... the dry ingredients
¼ cup **Funsten's Nuts,** finely chopped, and
½ cup well-drained **maraschino cherries,** chopped.

Shape..... dough into balls, using a rounded teaspoonful for each. Place on ungreased baking sheets.

Bake..... in moderate oven (350°) 15 to 18 minutes. Cool thoroughly. Dip in Chocolate Glaze, covering tops and sides. Top each with a small piece of maraschino cherry. Let stand on rack until chocolate hardens (2 to 3 hours). Store in a flat covered container.

**If you use Pillsbury's Best Self-Rising Flour, omit salt. Decrease baking time to 13 to 16 minutes.*

Chocolate Glaze

Melt 1 cup (6-oz. pkg.) semi-sweet chocolate pieces and 3 tablespoons butter with ½ cup milk in top of double boiler. Cool slightly. Blend in 3 cups sifted confectioners' sugar, beating until smooth. If mixture becomes too stiff, reheat over hot water.

Butterscotch Crisps

Developed by Ann Pillsbury

BAKE at 400° for 8 to 10 minutes. MAKES 4 dozen cookies.

Sift together.. 2 cups sifted **Pillsbury's Best All Purpose Flour***
½ teaspoon **salt**

Cream..... ¾ cup **butter.** Gradually add
1 cup firmly packed **brown sugar,** creaming well.

Add..... 1 unbeaten **egg**
1 teaspoon **French's Vanilla** and
½ cup **Funsten's Nuts,** chopped. Beat well.

Blend in..... the dry ingredients; mix thoroughly. If desired, chill dough for easier handling.

Shape..... dough into balls, using a teaspoonful for each and place on ungreased baking sheets. Flatten with fork.

Bake..... in moderately hot oven (400°) 8 to 10 minutes.

**If you use Pillsbury's Best Self-Rising Flour, omit salt.*

Sugar Belles

Senior Winner in Pillsbury's 9th Grand National Recipe and Baking Contest
by Mrs. E. A. Foley, Laurel, Mississippi
Adapted by Ann Pillsbury

BAKE at 350° for 12 to 15 minutes. MAKES about 4 dozen cookies.

Toast..... ⅓ cup **French's Sesame Seed*** at 350° for 5 to 8 minutes, until light golden brown, stirring occasionally. Cool.

Sift together.. 2 cups sifted **Pillsbury's Best All Purpose Flour****
¼ teaspoon **salt**

Cream..... 1 cup **butter.** Gradually add
⅔ cup sifted **confectioners' sugar,** creaming well.

Add..... 1 teaspoon **French's Vanilla**
½ teaspoon **French's Almond Extract** and the dry ingredients; mix thoroughly. If desired, chill for easier handling.

Mold..... dough into bells, using a rounded teaspoonful for each. Dip the larger end of bell in toasted sesame seed; press a **Funsten Blanched Almond** into dough for the clapper. Place on ungreased baking sheet.

Bake..... in moderate oven (350°) 12 to 15 minutes until delicate golden brown.

**If desired ⅓ cup French's Chocolate Cake Decorations, French's Colored Sugars or toasted coconut may be substituted.*

***If you use Pillsbury's Best Self-Rising Flour, omit salt and decrease butter to ⅞ cup (¾ cup plus 2 tablespoons).*

Fig Chewies

Senior Winner in Pillsbury's 4th Grand National Recipe and Baking Contest
by Mrs. W. H. Bergmann, Louisville, Kentucky
Adapted by Ann Pillsbury

BAKE at 375° for 12 to 15 minutes. MAKES about 4 dozen cookies.

Combine..... 1 cup (8-oz. pkg.) cut **figs** and
½ cup **water** in saucepan. Cook until tender, about 5 minutes, stirring occasionally. Cool to lukewarm.

Sift together..1¾ cups sifted **Pillsbury's Best All Purpose Flour***
2 teaspoons double-acting **baking powder**
½ teaspoon **salt**

Cream..... ½ cup **butter.** Gradually add
1 cup firmly packed **brown sugar** (or half white), creaming well.

Blend in..... 1 unbeaten **egg** and
1 teaspoon **French's Vanilla.** Beat well.

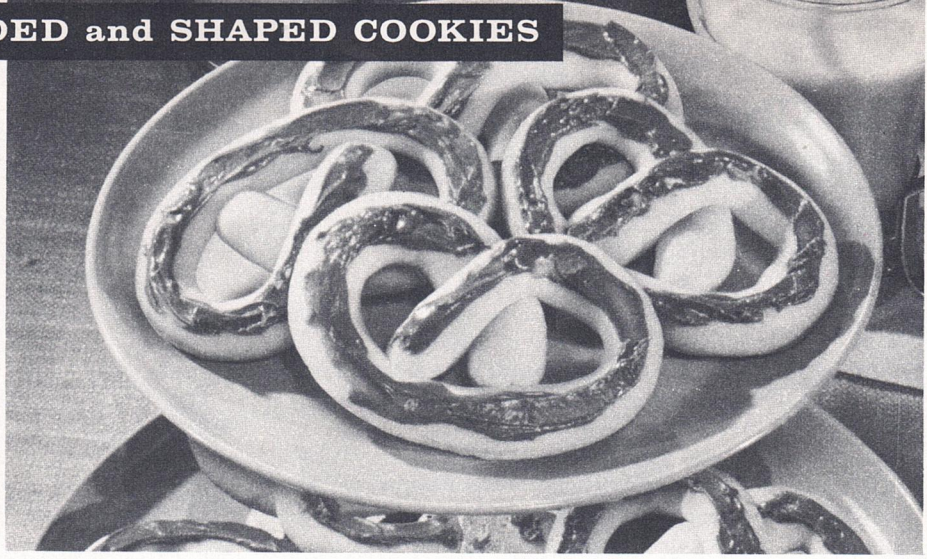
Add..... cooked figs, then the dry ingredients. Mix thoroughly.

Drop..... dough by rounded teaspoonfuls into
1½ cups coarsely chopped shredded (or flaked) **coconut;** roll to coat. Form into balls.

Place..... on greased baking sheets. Top each with a **Funsten Pecan Half.**

Bake..... in moderate oven (375°) 12 to 15 minutes.

**If you use Pillsbury's Best Self-Rising Flour, omit baking powder and salt.*



Vanilla Pretzel Cookies

(Vanille Brezeli—Pronounced Vah-neel' Bretź-el-ee)

From Pillsbury's European Recipe Service—A Cookie from Switzerland

BAKE at 350° for 15 to 18 minutes. MAKES 2½ dozen.

Sift together.. 2 cups sifted **Pillsbury's Best All Purpose Flour***
¾ cup sifted **confectioners' sugar** and
¼ teaspoon **salt** into large bowl.

Add..... 2 unbeaten **egg whites**
⅔ cup softened **butter** and
1 teaspoon **French's Vanilla;** mix until well blended. If desired, chill 1 hour for easier handling.

Roll..... dough, using a rounded teaspoonful for each, into strips 9 inches long and ¼ inch thick. Shape like pretzels on ungreased baking sheets.

Bake..... in moderate oven (350°) 15 to 18 minutes until light golden brown. While warm, roll in sifted **confectioners' sugar.** Or cool and frost.

**If you use Pillsbury's Best Self-Rising Flour, omit salt.*

Vanilla Frosting

Combine 1 tablespoon soft butter, ½ cup sifted confectioners' sugar and ¼ teaspoon French's Vanilla. Add 3 to 4 teaspoons cream until of spreading consistency.

Chocolate Frosting: Add ½ square (½ oz.) unsweetened chocolate, melted and cooled.

Coffee Frosting: Substitute coffee for cream.

Butter Riches

Developed by Ann Pillsbury

BAKE at 350° for 7 to 9 minutes. MAKES about 7 dozen cookies.

Cream..... ¾ cup **butter.** Gradually add
½ cup firmly packed **brown sugar** and
1 tablespoon **sugar,** creaming well.

Add..... 1 unbeaten **egg yolk** and
1 teaspoon **French's Vanilla;** beat well.

Blend in..... 2 cups sifted **Pillsbury's Best All Purpose Flour.*** If desired, chill dough for easier handling.

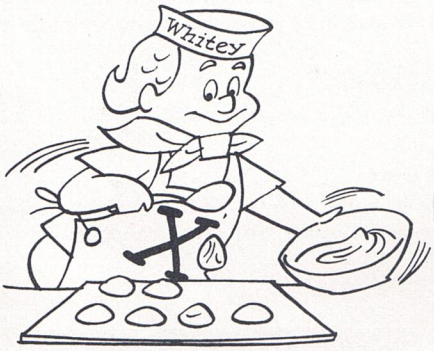
Shape..... into balls about the size of a marble; place on greased baking sheets. Flatten to the size of a 50 cent piece with the bottom of a glass dipped in **sugar.**

Bake..... in moderate oven (350°) 7 to 9 minutes until light golden brown. Cool and frost; garnish with **Funsten's Almonds,** slivered.

**Pillsbury's Best Self-Rising Flour may be substituted.*

Browned Butter Frosting

Brown ¼ cup butter slightly in saucepan. Remove from heat and blend in 2½ cups sifted confectioners' sugar and 1 teaspoon French's Vanilla. Gradually add 3 to 4 tablespoons cream until of spreading consistency.



Thimble Cookies

Developed by Ann Pillsbury

BAKE at 375° for 12 to 15 minutes. MAKES about 3 dozen.

Sift together..1½ cups sifted **Pillsbury's Best All Purpose Flour***
¼ teaspoon **salt**

Cream..... ¾ cup **butter.** Gradually add
½ cup firmly packed **brown sugar,** creaming well.

Blend in..... 1 unbeaten **egg yolk** and
½ teaspoon **French's Vanilla.**

Add..... the dry ingredients; mix thoroughly. If desired, chill 1 hour for easier handling.

Shape..... dough into balls, 1 inch in diameter. Dip in slightly beaten **egg white,** then into **Funsten's Pecans,** finely chopped (about 1 cup). Place on ungreased baking sheets.

Press..... deep hole in center of cookie with floured thimble or finger.

Bake..... in moderate oven (375°) 12 to 15 minutes.

Melt..... ½ cup **semi-sweet chocolate pieces** over boiling water. Blend until smooth. Place ½ teaspoonful of chocolate in hollow of each cookie.** Let stand until chocolate hardens; store in flat container.

**If you use Pillsbury's Best Self-Rising Flour, omit salt; decrease butter to ½ cup.*
***If desired, fill hollow with jelly, jam or colored confectioners' sugar icing.*

Chocolate Sandwich Dreams

Developed by Ann Pillsbury

BAKE at 350° for 9 to 12 minutes. MAKES 5 dozen cookies.

Sift together. . 1½ cups sifted **Pillsbury's Best All Purpose Flour***
½ teaspoon **soda**

Cream. . . . . ½ cup **butter.** Gradually add
1 cup **sugar,** creaming well.

Blend in. . . . . 3 squares (3 oz.) unsweetened **chocolate,** melted
2 tablespoons **cream** and
1 teaspoon **French's Vanilla;** mix well.

Add. . . . . the dry ingredients; mix thoroughly.

Shape. . . . . dough into balls about the size of a marble;** place on ungreased baking sheets. Flatten with the bottom of a glass dipped in flour.

Bake. . . . . in moderate oven (350°) 9 to 12 minutes. Cool and place flat sides of two cookies together with **apricot jam,** sandwich style. Frost with Chocolate Glaze. Let stand until chocolate hardens; store in flat container.

**If you use Pillsbury's Best Self-Rising Flour; omit soda.*

***For larger individual cookies, shape rounded teaspoonfuls of dough into balls. Flatten and bake as above.*

Chocolate Glaze

Melt ⅓ cup semi-sweet chocolate pieces over boiling water. Remove from water. Add 2 tablespoons light corn syrup and 1 teaspoon water; stir until smooth.

Cereal Crunchies

Developed by Ann Pillsbury

BAKE at 350° for 8 to 10 minutes. MAKES 3 dozen cookies.

Sift together.. 1 cup sifted **Pillsbury's Best All Purpose Flour***
½ teaspoon **soda**
¼ teaspoon double-acting **baking powder**
¼ teaspoon **salt**

Cream..... ½ cup **butter.** Gradually add
½ cup **sugar** and
½ cup firmly packed **brown sugar,** creaming well.

Add..... 1 unbeaten **egg** and
½ teaspoon **French's Vanilla;** mix thoroughly.

Blend in..... the dry ingredients
1 cup quick-cooking **rolled oats**
1 cup **rice krispy cereal** and
½ cup shredded or flaked **coconut.**

Shape..... dough into balls, using a rounded teaspoonful for each. Place on greased baking sheets and flatten slightly.

Bake..... in moderate oven (350°) 8 to 10 minutes until golden brown.

**If you use Pillsbury's Best Self-Rising Flour, omit soda and salt.*

Texas Stars

Senior Winner in Pillsbury's 5th Grand National Recipe and Baking Contest
by Mrs. Lake Munday, Nashua, New Hampshire
Adapted by Ann Pillsbury

BAKE at 350° for 12 to 15 minutes. MAKES 4 dozen cookies.

Chocolate Dough:

Melt..... 2 tablespoons **butter** with
1 cup (6-oz. pkg.) **semi-sweet chocolate pieces** in top of double boiler over boiling water. Remove from heat.

Blend in..... 1 can (15 oz.) **minus** 2 tablespoons **sweetened condensed milk** (reserve the 2 tablespoons for white dough).

Add..... 1 cup sifted **Pillsbury's Best All Purpose Flour;*** mix well.

Stir in..... ½ cup **Funsten's Nuts,** chopped, and
1 teaspoon **French's Vanilla.** Chill at least 1 hour.

White Dough:

Cream..... ¾ cup **butter.** Gradually add
½ cup **sugar,** creaming well.

Blend in.....1½ cups sifted **Pillsbury's Best All Purpose Flour*** and the
2 tablespoons **sweetened condensed milk.** Mix thoroughly.

Add..... ¾ cup crisp **ready-to-eat cereal** (shredded type of crumbled flakes); mix well. If desired, chill 15 to 30 minutes.

Combine..... 1 cup chopped shredded or flaked **coconut** and
½ cup additional crushed ready-to-eat **cereal.**

Roll out..... white dough to ⅛-inch thickness on surface sprinkled with
¼ cup sifted **confectioners' sugar.** Cut into rounds with 2-inch cutter; place on ungreased baking sheet.

Drop..... chilled chocolate dough by teaspoonfuls into coconut-cereal mixture; coat thoroughly. Form into balls and flatten into 2-inch circles.

Place..... chocolate circles on top of white circles and press down to seal.

Shape..... into five-pointed stars by pinching white and chocolate doughs together with thumb and index finger to form each point.

Bake..... in moderate oven (350°) 12 to 15 minutes.

**Pillsbury's Best Self-Rising Flour may be substituted.*

Chill dough if it is too soft to roll out easily. Roll out, a small amount at a time, to ⅛-inch thickness (or as directed in recipe). A pastry cloth and stockinet-covered rolling pin make rolling easier and help keep dough from sticking and picking up flour. For even flouring of surface use Pillsbury's Best Flour Shaker. (Excess flour rolled into dough makes cookies hard and dry.) Roll lightly from center to edge.

Dip cookie cutter into flour before cutting dough. Diamond, square and rectangular cookies can be made with a few strokes of a knife or pastry wheel. Transfer cookies to baking sheet with a spatula to prevent stretching and tearing dough.

If desired, sprinkle with sugar, chopped nuts, small candies or cake decorations before baking. Reroll all scraps of dough at one time. These cookies will be slightly less tender.

Jam Strip Cheesers

Junior Winner in Pillsbury's 3rd Grand National Recipe and Baking Contest
by Thomas E. Fogerty, Jr., St. Louis, Missouri
Adapted by Ann Pillsbury

BAKE at 350° for 20 to 25 minutes. MAKES 1½ dozen cookies.

Sift together.. 2 cups sifted **Pillsbury's Best All Purpose Flour***
1 tablespoon **sugar**
½ teaspoon **salt**
¼ teaspoon double-acting **baking powder**

Cream..... ¾ cup **butter** and
1 package (3 oz.) **cream cheese** thoroughly.

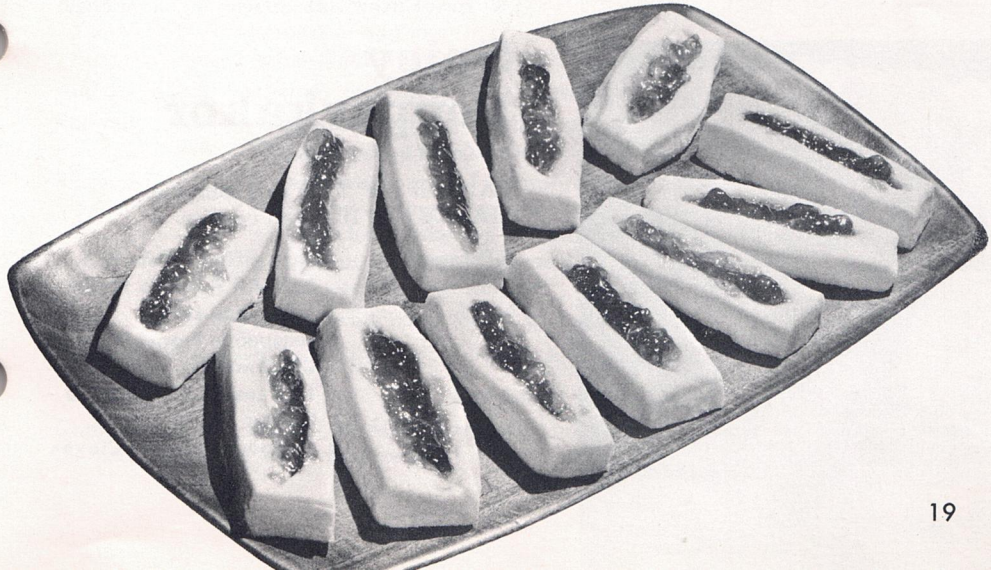
Blend in..... the dry ingredients gradually; mix well.

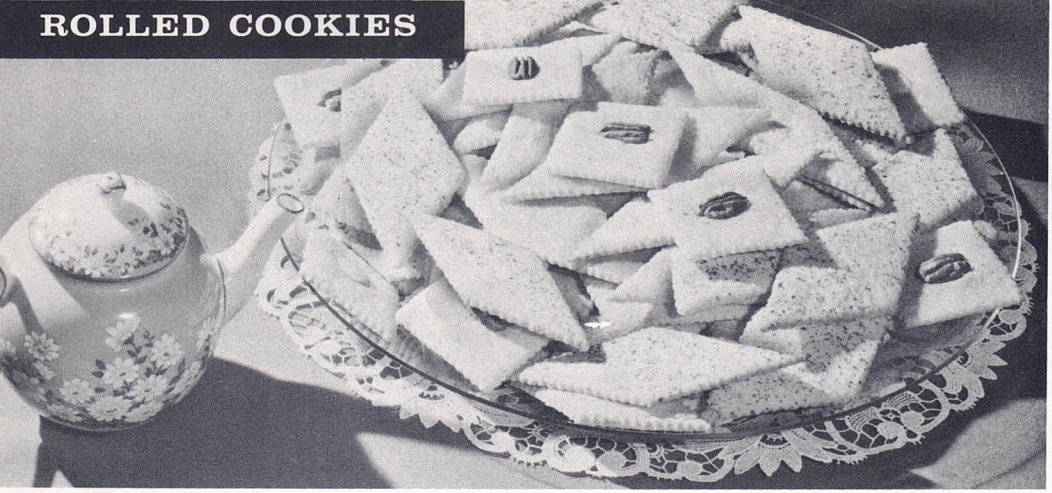
Roll out..... on floured surface to ½-inch thickness. Cut into 3x1-inch strips. Make a deep groove lengthwise down center of each cookie with handle of knife, keeping ends closed.

Place..... cookies on ungreased baking sheet. Fill each groove with
½ teaspoon **jam** or jelly.

Bake..... in moderate oven (350°) 20 to 25 minutes until delicately browned.

**Pillsbury's Best Self-Rising Flour is not recommended for use in this recipe.*





Cardamom Cookies

Developed by Ann Pillsbury

BAKE at 400° for 5 to 7 minutes. MAKES about 6 dozen.

Sift together.. 2 cups sifted **Pillsbury's Best All Purpose Flour***
½ teaspoon double-acting **baking powder**
¼ teaspoon **soda**
1 teaspoon **French's Ground Cardamom**

Cream..... ⅔ cup **butter.** Gradually add
1½ cups **sugar,** creaming well.

Stir in..... 1 unbeaten **egg**
2 tablespoons **milk**
½ teaspoon **French's Vanilla** and
2 teaspoons grated **lemon rind.** Mix well.

Blend in..... the sifted dry ingredients gradually. If desired, chill dough for easier handling.

Roll out..... on floured surface, one-third at a time, to 1/16-inch thickness. Cut into desired shapes with cookie cutters or pastry wheel. Place on ungreased baking sheets.

Bake..... in moderately hot oven (400°) 5 to 7 minutes.

**If you use Pillsbury's Best Self-Rising Flour, omit baking powder and soda.*

Spicy Pepparkakor

Developed by Ann Pillsbury

BAKE at 400° for 5 to 8 minutes.
MAKES 8 to 10 dozen cookies.

Sift together.. 3 cups sifted **Pillsbury's Best All Purpose Flour***
2 teaspoons **soda**
3 teaspoons **French's Cinnamon**
1 to 2 teaspoons **French's Ginger**
1 teaspoon **French's Cloves**

Cream..... 1 cup **butter.** Gradually add
1½ cups **sugar,** creaming well.

Blend in..... 1 tablespoon **dark corn syrup or light molasses** and
1 unbeaten **egg.**

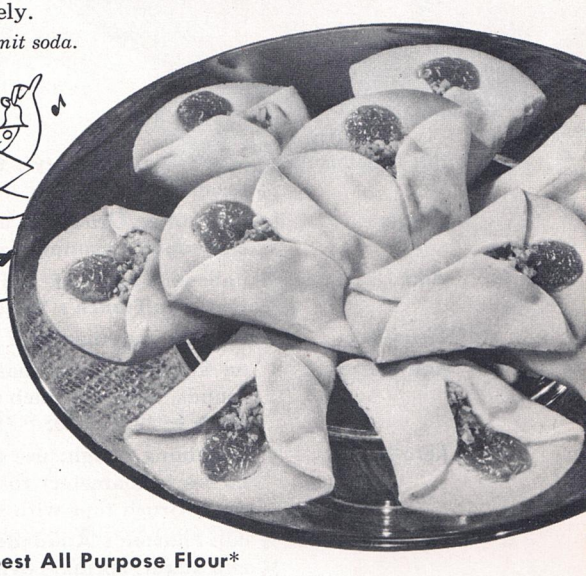
Add..... the dry ingredients gradually, mixing thoroughly. If desired, chill dough for easier handling.

Roll out..... on floured surface, one-fourth at a time, to ⅛-inch thickness.

Cut..... into desired shapes with cookie cutters or pastry wheel. Place on lightly greased baking sheets.

Bake..... in moderately hot oven (400°) 5 to 8 minutes. Remove from baking sheets immediately.

**If you use Pillsbury's Best Self-Rising Flour, omit soda.*



Spiced Cherry Bells

Senior Winner in Pillsbury's 8th Grand National Recipe and Baking Contest
by Mrs. W. J. Huggins, Columbia, South Carolina
Adapted by Ann Pillsbury

BAKE at 350° for 12 to 15 minutes.
MAKES about 5½ dozen cookies.

Sift together.. 3 cups sifted **Pillsbury's Best All Purpose Flour***
½ teaspoon **soda**
½ teaspoon **salt**
1 teaspoon **French's Ginger**
½ teaspoon **instant coffee**

Cream..... 1 cup **butter.** Gradually add
1¼ cups firmly packed **brown sugar,** creaming well.

Blend in..... ¼ cup **dark corn syrup**
1 unbeaten **egg** and
1 tablespoon **cream;** beat well.

Add..... the dry ingredients; mix thoroughly.

Roll out..... dough, one-third at a time, on floured surface to ⅛-inch thickness. Cut into 2½-inch rounds. Place on ungreased baking sheets.

Place..... a half teaspoonful of Filling in center of each round. Shape into a "bell" by folding sides of dough to meet over filling, using spatula to lift sides. Make top of bell narrower than "clapper" end. Place a piece of **maraschino cherry** (cut in quarters or halves) at open end of each bell for clapper.

Bake..... in moderate oven (350°) 12 to 15 minutes.

**If you use Pillsbury's Best Self-Rising Flour, omit soda and salt.*

Nut Filling

Combine ⅓ cup firmly packed brown sugar, 1 tablespoon butter and 3 tablespoons maraschino cherry juice; mix well. Stir in 1½ cups Funsten's Pecans, finely chopped.

Grandmother's Jelly Cookies

(Mormor's Syltkakor—Pronounced Mor-Mors Syl-cock-er)
From Pillsbury's European Recipe Service—A Cookie from Sweden

BAKE at 375° for 9 to 12 minutes.
MAKES 16 double cookies.

Sift together..1⅓ cups sifted **Pillsbury's Best All Purpose Flour***
½ teaspoon **salt**

Cream..... ½ cup **butter.** Gradually add
⅓ cup **sugar,** creaming well.

Add..... 1 unbeaten **egg yolk** and
½ teaspoon **French's Vanilla;** beat well.

Blend in..... the dry ingredients. If desired, chill dough for easier handling.

Roll out..... on floured surface, half at a time, to ⅛-inch thickness. Cut 16 rounds, using 2½-inch cookie cutter. Transfer to ungreased baking sheet with spatula.

Reroll..... remaining dough; use fancy-shaped cutter (slightly less than 2½ inches in diameter) to cut 16 more cookies. Cut hole in center of each. Brush tops with slightly beaten **egg white.**

Combine..... ¼ cup **Funsten's Almonds,** finely chopped, and
¼ cup **sugar;** sprinkle over cookies brushed with egg white. Place on ungreased baking sheet.

Bake..... in moderate oven (375°) 9 to 12 minutes. Cool. Place **jelly** in centers of cookie circles; top with the fancy-shaped cookies.

**If you use Pillsbury's Best Self-Rising Flour, omit salt.*

Date-Filled Sandwich Cookies

Developed by Ann Pillsbury

BAKE at 350° for 8 to 12 minutes. MAKES about 3½ dozen.

Sift together..2½ cups sifted **Pillsbury's Best All Purpose Flour***
2 teaspoons **soda**
½ teaspoon **salt**

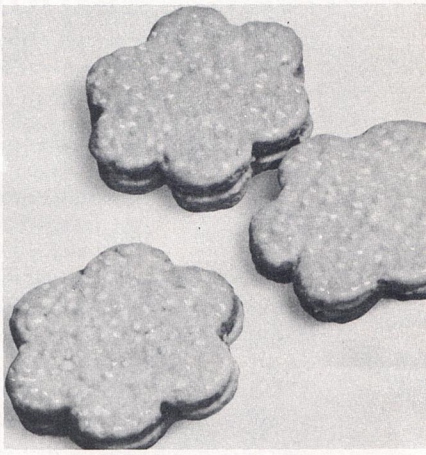
Cream..... 1 cup **butter.**** Gradually add
¾ cup firmly packed **brown sugar,** creaming well.

Add..... ½ cup **sour cream** (thick or commercial) and
½ teaspoon **French's Vanilla;** mix thoroughly.

Blend in..... the dry ingredients and
2 cups quick-cooking **rolled oats.** If desired, chill dough for easier handling.

Roll out..... on floured surface, half at a time, to ⅛-inch thickness. Cut with 2-inch round cookie cutter. Place on ungreased baking sheets.

Bake..... in moderate oven (350°) 8 to 12 minutes until lightly browned. Cool and store in covered container. Before serving, place flat sides of two cookies together with Filling, sandwich style.



**If you use Pillsbury's Best Self-Rising Flour, omit soda and salt.*

***For a less rich cookie, decrease the butter to ¾ cup.*

Date Filling

In saucepan combine 1¼ cups (8-oz. pkg.) cut dates, ¾ cup water and ¼ cup sugar. Cook over medium heat until thick, stirring constantly. Store in refrigerator in covered container.

Fig-Filled Bars

Developed by Ann Pillsbury

BAKE at 375° for 12 to 15 minutes. MAKES 4 dozen.

Sift together..2½ cups sifted **Pillsbury's Best All Purpose Flour***
¼ teaspoon **salt**

Cream..... ½ cup **butter.** Gradually add
½ cup **sugar** and
½ cup firmly packed **brown sugar,** creaming well.

Blend in..... 2 unbeaten **eggs** and
½ teaspoon **French's Vanilla.**

Add..... the dry ingredients; mix thoroughly. If desired, chill dough for easier handling.

Roll out..... half of dough on floured surface, to a 15x9-inch rectangle. Cut into three 15x3-inch strips.

Spread..... one-sixth of Filling down center of each strip.

Fold..... sides of dough over the Filling, using spatula to lift sides, so they just meet. Press together slightly. Cut into 2-inch bars. Place, seam-side down, on ungreased baking sheets. Repeat with remaining dough.

Bake..... in moderate oven (375°) 12 to 15 minutes until lightly browned.

**If you use Pillsbury's Best Self-Rising Flour, omit salt.*

Fig Filling

In a saucepan combine 2 cups (1 lb.) figs, ground or finely cut, ½ cup sugar, ½ cup water, 1 teaspoon grated lemon rind, 2 tablespoons lemon juice and ⅛ teaspoon salt. Bring to a boil and simmer until mixture thickens, stirring constantly. Cool.

Old-Fashioned Pepparkakor

(Gammaldags Pepparkakor—Pronounced Gahm-alh-dahgs PEP-per-kah-kor)
From Pillsbury's European Recipe Service—A Cookie from Sweden

BAKE at 375° for 8 to 10 minutes. MAKES 7 to 8 dozen cookies.

Sift together. . 3½ cups sifted **Pillsbury's Best All Purpose Flour***
1 teaspoon **soda**
1½ teaspoons **French's Ginger**
1½ teaspoons **French's Cinnamon**
1 teaspoon **French's Cloves**
¼ teaspoon **French's Ground Cardamom**

Cream. . . . . ½ cup **butter.** Gradually add
¾ cup **sugar,** creaming well.

Add. . . . . 1 unbeaten **egg**
¾ cup light **molasses** and
2 teaspoons grated **orange rind;** beat well.

Stir in. . . . . the dry ingredients gradually, mixing until well blended. Cover; chill overnight. (Dough may be baked in small amounts, if desired; it will keep 1 week.)

Roll out. . . . . on well-floured surface, one-third at a time, to ⅛-inch thickness. Cut into desired shapes with cookie cutters or pastry wheel. Place on greased baking sheets. If desired, place a **Funsten's Blanched Almond Half** in center of each cookie.

Bake. . . . . in moderate oven (375°) 8 to 10 minutes. (At Christmas time, these cookies often are cut into animal shapes and decorated with confectioners' sugar frosting and French's Cake Decorations.)

**If you use Pillsbury's Best Self-Rising Flour, omit soda.*

Chocolate Cut-Ups

Junior Winner in Pillsbury's 7th Grand National Recipe and Baking Contest
by Sheila Stover, Moore, Oklahoma
Adapted by Ann Pillsbury

BAKE at 375° for 7 to 10 minutes. MAKES 3½ dozen cookies.

Sift together.. 1½ cups sifted **Pillsbury's Best All Purpose Flour***
1 teaspoon double-acting **baking powder**
½ teaspoon **salt**

Cream..... ½ cup **butter.** Gradually add
⅔ cup **sugar,** creaming well.

Add..... 1 unbeaten **egg** and
2 teaspoons **French's Vanilla;** beat well.

Blend in..... the dry ingredients gradually, mixing well.

Place..... half of dough in second bowl. Blend in
2 tablespoons **cocoa** and
½ teaspoon **French's Cinnamon.** If desired, chill for easier handling.

Roll out..... light and dark doughs separately on floured surface to ⅛-inch thickness. Cut each dough with a doughnut cutter. Place dark "holes" in light circles and light "holes" in dark circles. Cut each in half.

Arrange..... on ungreased baking sheets, forming a round cookie shape using opposite colored halves.

Bake..... in moderate oven (375°) 7 to 10 minutes.

**If you use Pillsbury's Best Self-Rising Flour, omit baking powder and salt.*

Mold dough into rolls as big around as you want cookies to be. Wrap in aluminum foil or waxed paper. Dough may also be pressed into special molds. Chill until firm. Cut straight down through dough with sharp knife to make thin slices.

Swedish Almond Cookies

(Bond Kakor—Pronounced Boon Kah-Kor)

From Pillsbury's European Recipe Service—A Cookie from Sweden

BAKE at 400° for 8 to 10 minutes. MAKES 4 dozen.

Sift together. . 1¾ cups sifted **Pillsbury's Best All Purpose Flour***
1 teaspoon double-acting **baking powder**
½ teaspoon **salt**

Cream . . . . . ½ cup **butter.** Gradually add
½ cup **sugar,** creaming well.

Add . . . . . 1 unbeaten **egg** and
1 to 2 tablespoons **molasses;** beat well.

Blend in . . . . . the dry ingredients and
½ cup **Funsten's Almonds,** chopped.

Shape . . . . . dough into roll, 2 inches in diameter. Wrap in waxed paper or aluminum foil; chill at least 2 hours or overnight.

Cut . . . . . into ⅛-inch slices and place on lightly greased baking sheets.

Bake . . . . . in moderately hot oven (400°) 8 to 10 minutes until light golden brown.

**Pillsbury's Best Self-Rising Flour is not recommended for use in this recipe.*

Coffee Chips

Developed by Ann Pillsbury

BAKE at 400° for 8 to 10 minutes. MAKES about 4 dozen cookies.

Sift together. . 2 cups sifted **Pillsbury's Best All Purpose Flour***
1 teaspoon double-acting **baking powder**
2 teaspoons **instant coffee**
½ teaspoon **salt**

Cream . . . . . ⅔ cup **butter.** Gradually add
½ cup firmly packed **brown sugar** and
⅓ cup **sugar,** creaming well.

Blend in . . . . . 1 unbeaten **egg** and
½ teaspoon **French's Vanilla.** Add the dry ingredients; mix well.

Stir in . . . . . 2 squares (2 oz.) **semi-sweet chocolate,** coarsely shaved or grated.

Shape..... dough into roll, 2 inches in diameter. Wrap in waxed paper or aluminum foil; chill at least 2 hours.

Cut..... into ⅛-inch slices and place on greased baking sheets. If desired, top each cookie with a small **Funsten's Pecan Half.**

Bake..... in moderately hot oven (400°) 8 to 10 minutes.

**If you use Pillsbury's Best Self-Rising Flour, omit baking powder and salt.*

Slice o' Spice

Bride Third Prize Winner in Pillsbury's 9th Grand National Recipe and Baking Contest
by Mrs. Tom McAllister, Sacramento, California
Adapted by Ann Pillsbury

BAKE at 350° for 9 to 12 minutes. MAKES about 9 dozen cookies.

Sift together.. 3 cups sifted **Pillsbury's Best All Purpose Flour***
1 teaspoon **soda**
1 teaspoon **French's Cream of Tartar**
½ teaspoon **salt**

Cream..... 1 cup **butter.** Gradually add
2 cups firmly packed **brown sugar,** creaming well.

Blend in..... 2 unbeaten **eggs** and
1 teaspoon **French's Vanilla.** Stir in the dry ingredients.

Add..... 1 cup quick-cooking **rolled oats;** mix thoroughly. If desired, chill dough 1 hour for easier handling.

Divide..... dough in three parts; place on waxed paper or aluminum foil and shape into rolls 12 inches long. Wrap and chill 5 to 6 hours or overnight until firm enough to slice.

Cut..... into ¼-inch slices. Dip each slice into a mixture of
½ cup **sugar** and
4 teaspoons **French's Cinnamon** to coat both sides. Place on greased baking sheets.

Bake..... in moderate oven (350°) 9 to 12 minutes until golden brown.

**If you use Pillsbury's Best Self-Rising Flour, omit soda, cream of tartar and salt.*

Pinwheel Cookies

Developed by Ann Pillsbury

BAKE at 400° for 8 to 10 minutes. MAKES 5 dozen.

Sift together.. 2 cups sifted **Pillsbury's Best All Purpose Flour***
½ teaspoon **soda**
½ teaspoon **salt**
¼ teaspoon **French's Cinnamon**
¼ teaspoon **French's Cloves**

Cream..... ½ cup **butter.** Gradually add
1 cup firmly packed **brown sugar,** creaming well.

Add..... 1 unbeaten **egg** and
1 teaspoon **French's Vanilla.** Beat well.

Blend in..... the dry ingredients.

Roll out..... half of dough on floured surface to a 10x8-inch rectangle. Spread with half of Filling.

Roll..... as for jelly roll starting with 10-inch side. Wrap in waxed paper or aluminum foil. Repeat with remaining dough. Chill at least 2 hours.

Cut..... into slices about ¼ inch thick and place on lightly greased baking sheets.

Bake..... in moderately hot oven (400°) 8 to 10 minutes.

**If you use Pillsbury's Best Self-Rising Flour, increase flour to 2¼ cups; omit soda and salt.*

Date Filling: Combine 1¼ cups (8-oz. pkg.) dates, cut in pieces, ½ cup sugar and ½ cup water in saucepan. Cook over low heat until thick, stirring constantly. Cool thoroughly. Add ½ cup Funsten's Nuts, chopped.

Fig Filling: Combine 1¼ cups (8-oz. pkg.) figs, ground or cut in small pieces, ½ cup sugar and 1 cup water in saucepan. Cook over low heat until thick, stirring constantly. Cool thoroughly. Add ½ cup Funsten's Nuts, chopped.

Chocolate Filling: Melt 1 cup (6-oz. pkg.) semi-sweet chocolate pieces in top of double boiler over boiling water. Remove from heat. Stir in 1 cup flaked or shredded coconut, chopped.

Pecan Paulines

Senior Winner in Pillsbury's 9th Grand National Recipe and Baking Contest
by Mrs. Daniel H. Jones, Geneseo, Illinois
Adapted by Ann Pillsbury

BAKE at 350° for 8 to 10 minutes. MAKES about 3 dozen cookies.

Sift together.. 1⅔ cups sifted **Pillsbury's Best All Purpose Flour***
½ teaspoon **soda**
¼ teaspoon **salt**

Cream..... ½ cup **butter.** Gradually add
⅔ cup firmly packed **brown sugar,** creaming well.

Blend in..... 1 unbeaten **egg**
½ teaspoon **French's Vanilla** and
½ teaspoon **French's Maple Flavoring;** beat well.

Add gradually the dry ingredients, blending thoroughly after each addition. If desired, chill for easier handling.

Shape..... dough into a roll about 8 inches long and 2 inches in diameter. Wrap in waxed paper or aluminum foil. Chill at least 4 hours or overnight.

Cut..... into slices about ⅛ inch thick; place on greased baking sheets.

Break..... ¾ cup **Funsten's Pecan Halves** into 2 to 4 pieces. Place 4 to 5 pieces on each cookie. Press down gently.

Bake..... in moderate oven (350°) 8 to 10 minutes. Drizzle scant teaspoonful Praline Frosting over top of each cookie.

**If you use Pillsbury's Best Self-Rising Flour, omit soda and salt.*

Praline Frosting

In small saucepan combine ½ cup firmly packed brown sugar, 1 tablespoon corn syrup and 1 tablespoon water. Bring to boil, stirring constantly. Remove from heat. Blend in 1 cup sifted confectioners' sugar and 1 tablespoon water; beat until smooth, adding a few drops of water until consistency of a glaze.

Be sure to use size pan recommended. If pan is too large, cookies will be dry. If pan is too small, cookies may not bake through properly. Cut cookies into bars or squares as directed in the recipe. Store cookies in pan till serving time; transfer to serving plate with wide spatula.

Orange Almond Bars

Bride Winner in Pillsbury's 9th Grand National Recipe and Baking Contest
by Mrs. Alice Lacher, Los Angeles, California
Adapted by Ann Pillsbury

BAKE at 375° for 25 to 30 minutes. MAKES about 2 dozen.

Sift together.. into mixing bowl
2 cups sifted **Pillsbury's Best All Purpose Flour***
⅓ cup **sugar**
1½ teaspoons double-acting **baking powder** and
½ teaspoon **salt.**

Cut in..... ⅔ cup **butter** until particles are the size of small peas.

Combine..... 1 slightly beaten **egg** and
1 teaspoon **French's Vanilla.** Add to flour mixture, stirring with fork until dough is moist enough to hold together.

Roll out..... half of dough on 13x9-inch piece of waxed paper; roll to edges of paper. Invert into 13x9-inch pan, greased on the bottom; remove paper. Roll out remainder of dough on waxed paper to a 13x9-inch rectangle; set aside.

Combine..... 2 cups **Funsten's Almonds,** ground
⅔ cup **sugar**
1 tablespoon grated **orange rind**
½ cup **orange juice** and
1 tablespoon **lemon juice.** Spread over dough in pan.

Place..... remaining dough over filling; remove paper. Prick generously with fork.

Bake..... in moderate oven (375°) 25 to 30 minutes. Remove from oven; frost immediately with Icing. When cool, cut into bars.

**If you use Pillsbury's Best Self-Rising Flour, omit baking powder and salt; decrease butter to ½ cup.*

Orange Icing

Combine 1½ cups sifted confectioners' sugar, 1 teaspoon grated orange rind and 2½ tablespoons orange juice.

Spicy Banana Bars

Senior Prize Winner in Pillsbury's 6th Grand National Recipe and Baking Contest
by Mrs. Byard Cummings, Enderlin, North Dakota
Adapted by Ann Pillsbury

BAKE at 350° for 22 to 25 minutes. MAKES about 3 dozen.

Sift together.. 1 cup sifted **Pillsbury's Best All Purpose Flour***
¾ cup **sugar**
½ teaspoon double-acting **baking powder**
½ teaspoon **salt**
¼ teaspoon **soda**
¾ teaspoon **French's Cinnamon**
¼ teaspoon **French's Cloves**
¼ teaspoon **French's Allspice**

Cream..... ¼ cup **butter.** Add
⅓ cup mashed ripe **banana** (about 1 small); blend thoroughly.

Blend in..... 1 unbeaten **egg;** beat well.

Add..... the dry ingredients alternately with
¼ cup **milk,** beginning and ending with dry ingredients. Blend thoroughly after each addition. (With electric mixer use a low speed.)

Stir in..... ⅓ cup **Funsten's Pecans,** chopped.

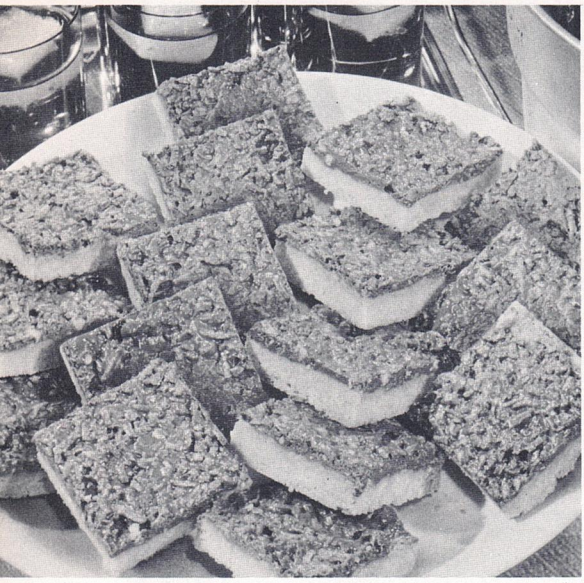
Spread..... in well-greased and lightly floured 13x9x2-inch pan.

Bake..... in moderate oven (350°) 22 to 25 minutes. Frost while warm.

**If you use Pillsbury's Best Self-Rising Flour, omit baking powder, salt and soda.*

Lemon Frosting

Combine 2 tablespoons melted butter, 1 tablespoon hot water and 2 teaspoons lemon juice. Blend in 1 cup sifted confectioners' sugar. Thin with additional hot water, a few drops at a time, if necessary.



Chocodiles

Junior First Prize Winner in Pillsbury's
9th Grand National Recipe and Baking Contest
by Miss Elizabeth Wickersham,
Fort Lauderdale, Florida
Adapted by Ann Pillsbury

BAKE at 350° for 25 to 30 minutes. MAKES 3 to 4 dozen cookies.

Combine..... 3 cups sifted **Pillsbury's Best All Purpose Flour***
1¼ cups firmly packed **brown sugar**
1 cup **butter**
⅓ cup crunchy **peanut butter** and
¼ teaspoon **salt.** Mix with low speed of mixer (or with pastry blender) until mixture resembles coarse crumbs.

Add..... 1 beaten **egg yolk** and
1 teaspoon **French's Vanilla.** Mix well.

Press..... mixture firmly into ungreased 15½x10½x1-inch jelly roll pan.**

Bake..... in moderate oven (350°) 25 to 30 minutes until golden brown. Cool slightly. Spread with Chocolate Crunch. Let stand at room temperature until chocolate hardens. Cut into bars or squares.

**If you use Pillsbury's Best Self-Rising Flour, omit salt.*

***Or make a 15x10x1-inch pan from heavy duty aluminum foil and place on a baking sheet.*

Chocolate Crunch

Melt 1 cup (6-oz. pkg.) semi-sweet chocolate pieces in top of double boiler over boiling water. Stir in ½ cup crunchy peanut butter and 1½ cups corn soya cereal.

Saucepan Brownies

Developed by Ann Pillsbury

BAKE at 350° for 30 to 35 minutes. MAKES about 16 bars.

Sift together.. ¾ cup sifted **Pillsbury's Best All Purpose Flour***
½ teaspoon double-acting **baking powder** and
½ teaspoon **salt.** Set aside.

Melt..... ⅓ cup **butter** and
2 squares (2 oz.) unsweetened **chocolate** in saucepan over low heat, stirring constantly. Cool.

Blend in..... ½ cup **sugar**
½ cup firmly packed **brown sugar** and
1 teaspoon **French's Vanilla.** Mix thoroughly.
Add..... 2 unbeaten **eggs,** one at a time, beating well after each.
Blend in..... the dry ingredients and
½ cup **Funsten's Nuts,** chopped; mix thoroughly.
Spread..... batter in well-greased 8x8x2-inch pan.
Bake..... in moderate oven (350°) 30 to 35 minutes. Cut into bars or squares while still warm.

**If you use Pillsbury's Best Self-Rising Flour, omit baking powder and salt.*

Crunchy Almond Jam Bars

(Sebastopol-Schnitten—Pronounced Seh-bass-toe-poll Schnitt-ten)
From Pillsbury's European Recipe Service—A Cookie from Switzerland

BAKE at 375° for 10 minutes, then for 15 to 20 minutes. MAKES 1½ dozen.

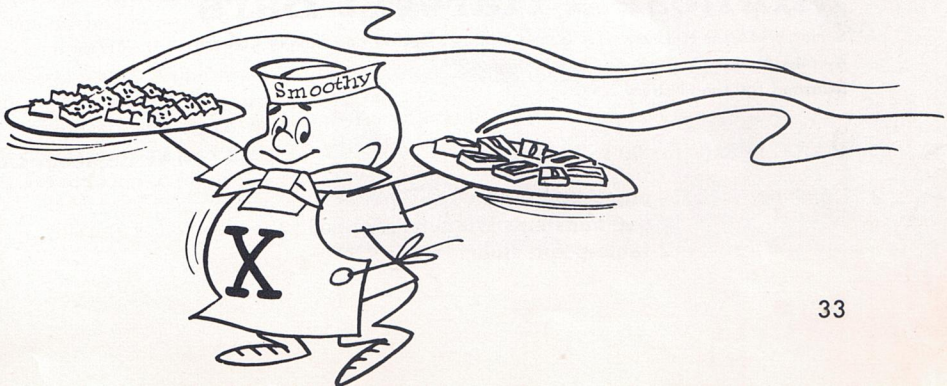
Sift together.. 1 cup sifted **Pillsbury's Best All Purpose Flour***
½ teaspoon double-acting **baking powder**
¼ teaspoon **salt**
Cream together... 2 tablespoons **butter** and
¼ cup **sugar.**
Add..... 1 unbeaten **egg yolk** and
1 teaspoon grated **lemon rind;** beat well.
Stir in..... the dry ingredients until mixture resembles coarse crumbs.
Blend in..... 2 tablespoons **milk** to form a dough.
Press..... into well-greased 9x9x2-inch pan with lightly floured fingers.
Bake..... in moderate oven (375°) 10 minutes only. Prepare Almond Topping.
Spread..... ¼ cup **raspberry jam** over partially baked crust. Cover with Topping.
Return..... to oven and bake at 375° for 15 to 20 minutes longer until golden brown. Cool thoroughly; cut into bars.

**If you use Pillsbury's Best Self-Rising Flour, omit salt.*

Almond Topping

In saucepan combine ⅔ cup sugar, 1 tablespoon flour, ¼ teaspoon French's Cinnamon, ½ cup Funsten's Blanched Almonds (finely chopped), 1 tablespoon water, 1 tablespoon butter and 1 egg white. Cook over medium heat, stirring constantly, until tiny bubbles begin to form around the edges.

For Schokolade Spitzen (Pronounced Shaw-koe-lahd́-dah Spit-zen): Cut into triangles, 2 inches on each side, and dip corners into melted sweet or semi-sweet chocolate. Let stand until chocolate hardens before storing.



Malted Milk Date Bars

Senior Winner in Pillsbury's 7th Grand National Recipe and Baking Contest
by Katharine M. Adams, Auburndale, Massachusetts
Adapted by Ann Pillsbury

BAKE at 350° for 25 to 30 minutes. MAKES about 16.

Sift together.. ⅔ cup sifted **Pillsbury's Best All Purpose Flour***
¾ cup **chocolate or vanilla malted milk powder**
½ teaspoon double-acting **baking powder**

Melt..... ⅓ cup **butter** in medium saucepan.

Add..... ¾ cup firmly packed **brown sugar;** blend thoroughly.

Stir in..... 2 unbeaten **eggs** and
½ teaspoon **French's Vanilla;** beat well.

Blend in..... the dry ingredients, mixing thoroughly.

Stir in..... 1 cup finely cut **dates** and
¾ cup **Funsten's Nuts,** chopped.

Turn..... into 9x9x2 or 11x7x2-inch pan, well greased on the bottom.

Bake..... in moderate oven (350°) 25 to 30 minutes. Cool and cut into bars or squares.

**If you use Pillsbury's Best Self-Rising Flour, omit baking powder.*

Minnesota Harvest Bars

Senior Winner in Pillsbury's 1st Grand National Recipe and Baking Contest
by Miss Aquina G. Shea, Glyndon, Minnesota
Adapted by Ann Pillsbury

BAKE at 350° for 30 to 35 minutes. MAKES about 1 dozen.

Combine..... ½ cup **dates,** cut in small pieces
½ cup **Funsten's Walnuts,** chopped
2 tablespoons **flour**

Sift together.. ½ cup sifted **Pillsbury' Best All Purpose Flour***
½ teaspoon double-acting **baking powder**
½ teaspoon **salt**
¼ teaspoon **soda**
½ teaspoon **French's Cinnamon**
½ teaspoon **French's Nutmeg**
½ teaspoon **French's Ginger**

Melt..... ¼ cup **butter** in 2-quart saucepan. Add 1 cup firmly packed **brown sugar;** stir until well blended. Remove from heat.

Blend in..... ⅔ cup canned **pumpkin** and ½ teaspoon **French's Vanilla;** mix thoroughly.

Add..... 2 unbeaten **eggs,** one at a time, beating well after each.

Blend in..... the dry ingredients; mix well. Stir in the floured date-nut mixture.

Pour..... into well-greased 9x9x2-inch pan.

Bake..... in moderate oven (350°) 30 to 35 minutes. Cool; cut into bars. Sprinkle with confectioners' sugar.

**If you use Pillsbury's Best Self-Rising Flour, omit baking powder and salt.*

Chocolate Nut Squares

Developed by Ann Pillsbury

BAKE at 350° for 25 to 30 minutes. MAKES about 2½ dozen.

Blend together 2 slightly beaten **eggs**
1 cup **sugar**
½ teaspoon **salt** and
1 teaspoon **French's Vanilla.**

Stir in..... 2 squares (2 oz.) unsweetened **chocolate,** melted, and ½ cup **butter,** melted.

Add..... ½ cup sifted **Pillsbury's Best All Purpose Flour;*** mix thoroughly.

Spread..... batter into 15½x10½x1-inch jelly roll pan, well greased and lightly floured on the bottom only.

Sprinkle with.. 1 cup **Funsten's Pecans,** chopped.

Bake..... in moderate oven (350°) 25 to 30 minutes. While warm, cut into squares.

**If you use Pillsbury's Best Self-Rising Flour, omit salt.*

For Brownie-Type Cookies: Pour batter into 8x8-inch pan and sprinkle with ½ cup nuts; bake for 30 to 35 minutes.

For Teacake Brownies: Add the nuts to the batter. Spoon a scant tablespoon of batter into 24 to 30 paper baking cups (tea size cups). Place in muffin pans or on ungreased baking sheets. Bake for 20 to 25 minutes. Cool and frost with a quick chocolate icing.

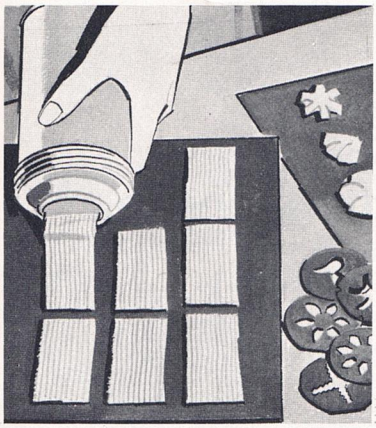
Hoosier Peanut Bars

Winner in Pillsbury's 1st Grand National Recipe and Baking Contest by Mrs. Edgar L. Bleeke, Fort Wayne, Indiana
Adapted by Ann Pillsbury

BAKE at 325° for 40 to 45 minutes. MAKES about 2 dozen.

Sift together	2 cups sifted **Pillsbury's Best All Purpose Flour***
	1 teaspoon **soda**
	½ teaspoon **salt**
Cream	½ cup **butter.** Gradually add
	½ cup **sugar** and
	½ cup firmly packed **brown sugar,** creaming well.
Blend in	2 unbeaten **egg yolks** and
	1 teaspoon **French's Vanilla;** beat well.
Add	the dry ingredients; stir to form a crumb mixture.
Press	mixture firmly into well-greased 13x9x2-inch pan or two 8x8x2-inch pans.
Sprinkle	1 cup (6-oz. pkg.) **semi-sweet chocolate pieces** and
	½ cup **salted peanuts,** chopped, over dough and pat in gently.
Beat	2 **egg whites** until slight mounds form. Gradually add
	1 cup firmly packed **brown sugar;** beat until stiff straight peaks form. Spread over chocolate bits.
Sprinkle with	¼ cup additional **salted peanuts,** chopped; press into meringue slightly.
Bake	in slow oven (325°) 40 to 45 minutes. While warm, cut into bars or squares.

**If you use Pillsbury's Best Self-Rising Flour, omit baking powder and salt.*



Press dough through cookie press into various shapes. Hold press upright, then force out a very small amount of dough onto baking sheet. Release handle and lift press. Follow directions carefully on how to assemble and use your cookie press. Use cold, ungreased baking sheets. (A warm sheet will melt the shortening in the cookies, causing them to pull away from the sheet when the press is lifted and lose their shape.)

Spritz

Developed by Ann Pillsbury

BAKE at 400° for 6 to 8 minutes. MAKES 6 dozen cookies.

Sift together.. 2½ cups sifted **Pillsbury's Best All Purpose Flour***
½ teaspoon **salt**

Cream..... 1 cup **butter.** Gradually add
¾ cup **sugar,** creaming well.

Blend in..... 1 unbeaten **egg** and
¾ teaspoon **French's Almond Extract** (lemon or rum flavoring may be substituted).** Beat well.

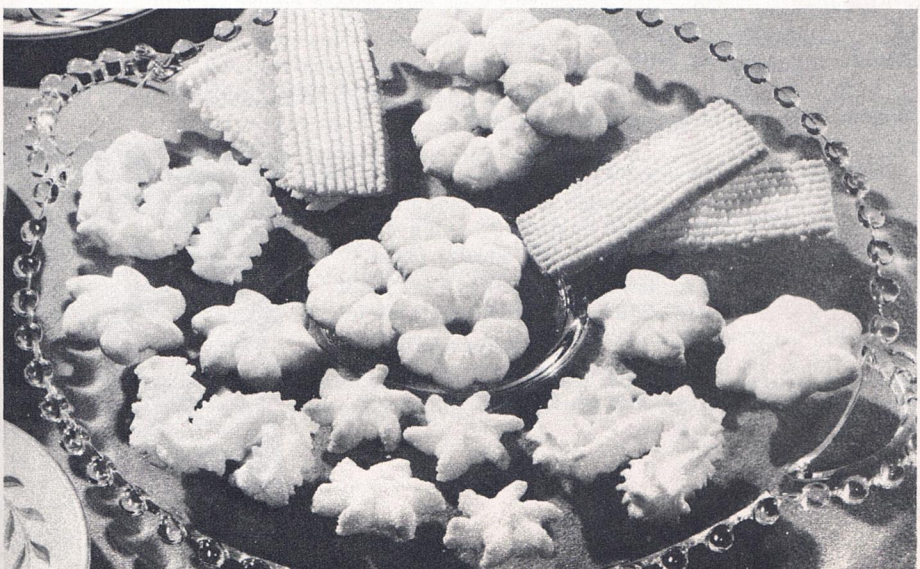
Add gradually... the dry ingredients; mix thoroughly.

Press..... a small amount of dough through a cookie press onto ungreased baking sheet, using any plate to make desired shape.

Bake..... in moderately hot oven (400°) 6 to 8 minutes.

**If you use Pillsbury's Best Self-Rising Flour, omit salt.*

***For special Christmas cookies add a few drops of French's Red or Green Coloring and make wreaths, bells or Christmas trees. If desired, decorate with bits of candied fruit.*



Chocolate Spritz Cookies

Developed by Ann Pillsbury

BAKE at 375° for 7 to 10 minutes.
MAKES about 7 dozen.

Sift together.. 1⅔ cups sifted **Pillsbury's Best All Purpose Flour***
3 tablespoons **cocoa**
½ teaspoon **salt**
¼ teaspoon **soda**

Cream..... ¾ cup **butter.** Gradually add
⅔ cup **sugar,** creaming well.

Add..... 1 unbeaten **egg** and
¼ teaspoon **French's Almond Extract.** Beat well.

Blend in..... the dry ingredients; mix thoroughly.

Press..... a small amount of dough through a cookie press onto ungreased baking sheets, using any plate to make desired shape.

Bake..... in moderate oven (375°) 7 to 10 minutes. Do not overbake. Remove from baking sheet immediately.

**If you use Pillsbury's Best Self-Rising Flour, omit salt and soda.*

Cheese Sticks

Developed by Ann Pillsbury

BAKE at 350° for 12 to 15 minutes. MAKES 4 to 5 dozen snack cookies.

Sift together.. 1 cup sifted **Pillsbury's Best All Purpose Flour***
¼ teaspoon **salt**

Cream..... ¼ cup **butter** with
½ lb. (about 2 cups) grated **processed cheese** until well blended.

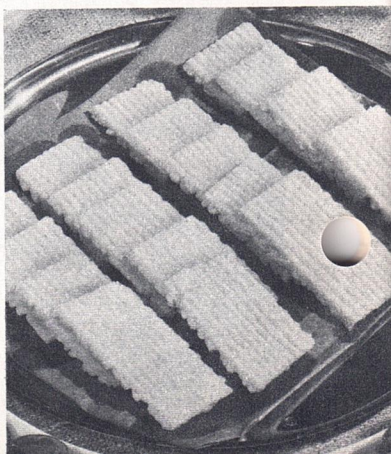
Blend in..... 1 unbeaten **egg;** beat well.

Add gradually... the dry ingredients, mixing thoroughly.

Press..... dough through cookie press into long strips onto ungreased baking sheets, using saw-toothed (spritz) plate.

Bake..... in moderate oven (350°) 12 to 15 minutes until lightly browned. Cut immediately into 2½-inch strips and remove from baking sheet.

**If you use Pillsbury's Best Self-Rising Flour, omit salt.*



Swedish Kringler

Developed by Ann Pillsbury

BAKE at 350° for 55 to 65 minutes. MAKES 3 dozen cookies.

Cut..... ½ cup **butter** into
1 cup sifted **Pillsbury's Best All Purpose Flour***

Sprinkle..... 1 to 2 tablespoons cold **water** over mixture while tossing and stirring lightly with fork. Add water to driest particles, pushing lumps to side, until dough is just moist enough to hold together.

Form..... into a rectangle. Flatten to about ½-inch thickness; smooth edges.

Roll out..... on floured surface to a 12x9-inch rectangle. Cut into three 12x3-inch strips. Place on ungreased baking sheets, 4 inches apart. Set aside.

Melt..... ½ cup **butter** in
1 cup **water** in saucepan over medium heat.

Blend in..... 1 cup sifted **Pillsbury's Best All Purpose Flour*** and
¼ teaspoon **salt.** Cook over medium heat, stirring constantly, until mixture leaves sides of pan and is smooth and compact.

Add..... 3 large unbeaten **eggs** (or 4 small), one at a time, beating vigorously after each until mixture is smooth and glossy.

Stir in..... ½ teaspoon **French's Almond Extract.**

Spread..... one-third of mixture over each strip.

Bake..... in moderate oven (350°) 55 to 65 minutes. Frost while warm. To serve, cut diagonally into 1-inch bars. (Or cut into larger pieces, top with sweetened whipped cream and serve as a dessert.)

**Pillsbury's Best Self-Rising Flour is not recommended for use in this recipe.*

Almond Frosting

Blend together 1 tablespoon soft butter and ¾ cup sifted confectioners' sugar. Add 1 to 2 tablespoons cream until of spreading consistency. Stir in ½ teaspoon French's Almond Extract.

Rise N' Shiners

Senior Winner in Pillsbury's 8th Grand National Recipe and Baking Contest
by Mrs. Herb Rhodes, Anchorage, Alaska
Adapted by Ann Pillsbury

BAKE at 350° for 25 to 30 minutes. MAKES 2½ dozen cookies.

Sift together.. 2¼ cups sifted **Pillsbury's Best All Purpose Flour*** and
½ teaspoon **salt** into mixing bowl.

Cut in..... ¾ cup **butter** until mixture resembles coarse crumbs.

Combine..... ½ cup light **cream**
1 teaspoon **French's Almond Extract** and
1 cake compressed **yeast,** crumbled. Stir into flour mixture to form a dough.

Roll out..... on lightly floured surface to a 12x10-inch rectangle. Let stand 20 to 25 minutes.

Brush with.... slightly beaten **egg white** or cream; spread with Topping, pressing firmly into dough.** Cut into 2-inch squares; place on ungreased baking sheet.

Bake..... in moderate oven (350°) 25 to 30 minutes.

**If you use Pillsbury's Best Self-Rising Flour, omit salt; decrease baking time to 22 to 25 minutes.*

***For variety, omit topping; sprinkle dough with sugar and French's Cinnamon.*

Cereal-Nut Topping

Combine ½ cup firmly packed brown sugar, 1 cup chopped Funsten's Pecans, ⅓ cup crushed corn flakes and ½ cup maraschino cherries, cut in small pieces. Stir in ⅓ cup melted butter.

Swedish Broomstick Cookies

(Mandelflarn—Pronounced Mahń-del-flarń)

From Pillsbury's European Recipe Service—A Cookie from Sweden

BAKE at 375° for 5 to 6 minutes. MAKES about 3 dozen.

Combine . . . . . in saucepan
¼ cup sifted **Pillsbury's Best All Purpose Flour***
⅔ cup blanched **Funsten's Almonds,** chopped fine
½ cup **sugar**
½ cup **butter** and
2 tablespoons light **cream.** Cook until mixture starts to bubble. Remove from heat and stir briskly for a few seconds.

Drop . . . . . by teaspoonfuls about 4 inches apart onto well-greased and lightly floured baking sheets. (Bake only 5 or 6 cookies at a time.)

Bake . . . . . in moderate oven (375°) 5 to 6 minutes.

Cool . . . . . cookies for 2 minutes on baking sheets. Remove carefully from baking sheet with spatula and place over rolling pin or clean broomstick handle until cool. If cookies harden before they can be removed from pan, reheat in oven for a few seconds to soften again.

**Pillsbury's Best Self-Rising Flour may be substituted.*

Accordion Treats

$25,000 Grand Prize Winner in Pillsbury's 9th Grand National Recipe and Baking Contest
by Mrs. Gerda Roderer, Berkeley, California
Adapted by Ann Pillsbury

BAKE at 325° for 25 to 30 minutes. MAKES about 4 dozen cookies.

Cream..... ¾ cup **butter.** Gradually add
¾ cup **sugar,** creaming well.

Blend in..... 2 unbeaten **eggs**
1 teaspoon **French's Vanilla** and
¼ teaspoon **salt***; beat well.

Add gradually.. 1¼ cups sifted **Pillsbury's Best All Purpose Flour*** and
½ cup chopped **Funsten's Nuts,** if desired; mix thoroughly.

Fold..... one yard of heavy duty aluminum foil lengthwise. Fold the double foil crosswise into 1-inch pleats to make an "accordion pleated" pan.** Place on baking sheet.

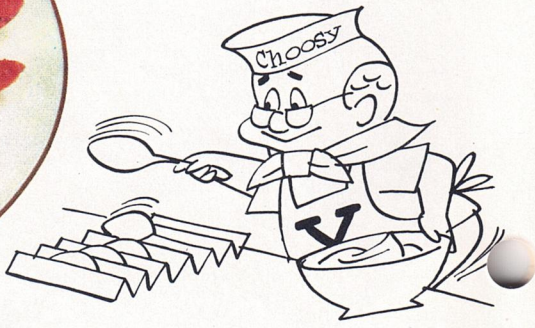
Drop..... a rounded teaspoonful of dough into each fold of foil. (Dough spreads during baking.)

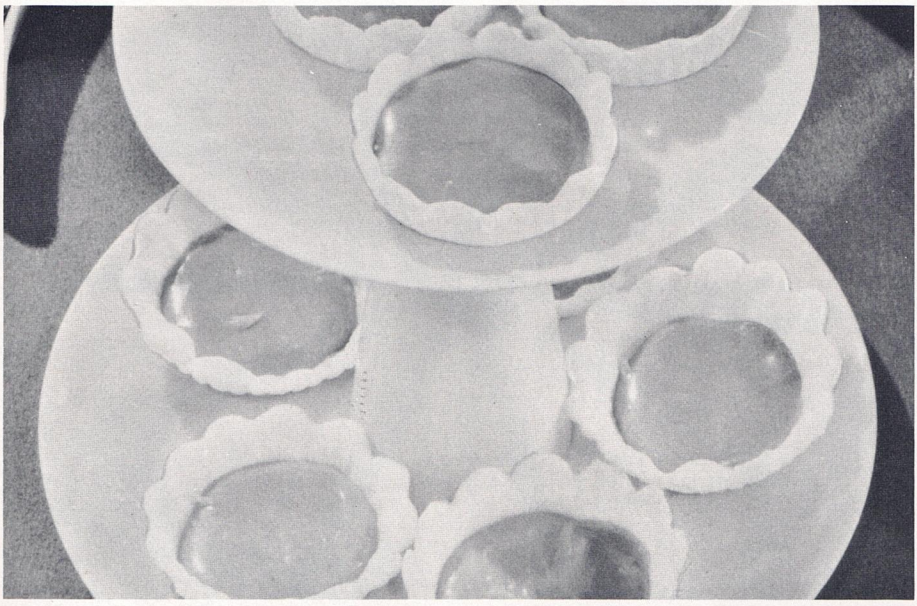
Bake..... in slow oven (325°) 25 to 30 minutes until golden brown. Cool 10 minutes. Remove cookies; turn foil over for second baking. (Or clean foil with damp cloth and re-use.) If desired, sprinkle cookies with confectioners' sugar or frost with an icing.

**If you use Pillsbury's Best Self-Rising Flour, omit salt. (This cookie is open-textured when baked with Self-Rising Flour because it contains baking powder, an ingredient not called for in the winning recipe.)*

***Four thicknesses of regular aluminum foil may be used to make the pan.*

Variations: Substitute a teaspoon of one of the following French's Flavorings or Spices for the vanilla and nuts: Ground Cardamom, Caraway Seed, Anise Seed, Rum Flavoring, Almond Extract. Or try 1 teaspoon grated orange or lemon rind (or ½ teaspoon French's Orange or Lemon Extract).





Tea Topics

Senior Winner in Pillsbury's 9th Grand National Recipe and Baking Contest
by Mrs. John D. Sewell, Atlanta, Georgia
Adapted by Ann Pillsbury

BAKE at 325° for 12 to 15 minutes. MAKES 3 dozen cookies.

Sift together..1½ cups sifted **Pillsbury's Best All Purpose Flour***
½ cup sifted **confectioners' sugar** and
½ teaspoon **salt** into mixing bowl.

Cut in..... ⅔ cup **butter** until particles are the size of small peas.

Combine..... 2 tablespoons **water** and
½ teaspoon **French's Vanilla.** Sprinkle over flour mixture stirring with fork to form a dough. Chill for easier handling.

Roll out..... dough, half at a time, on floured surface to ⅛-inch thickness. Cut into 3-inch rounds. Fit into small paper baking cups (tea size cups). Place on baking sheets.

Bake..... in slow oven (325°) 12 to 15 minutes until delicate brown. Fill each with 1 teaspoon Filling.

**If you use Pillsbury's Best Self-Rising Flour, omit salt.*

Caramel Filling: In top of double boiler combine ½ pound (about 28) candy caramels and 2 tablespoons milk. Cook over boiling water until caramels are melted. Stir in 2 tablespoons peanut butter. Cool slightly.

Lemon Filling: In saucepan combine 1 cup sugar, 2 tablespoons flour, 2 slightly beaten eggs, ½ cup water, 1 tablespoon grated lemon rind and ¼ cup lemon juice. Heat to boiling, stirring constantly. Cool.

Pudding Filling: In saucepan combine favorite pudding mix and 1½ cups milk. Cook over medium heat, stirring constantly, until mixture thickens. Cool.

Date Filling: In saucepan combine 2½ cups (1 lb.) cut dates, 1½ cups water and ½ cup sugar. Cook over medium heat until thick, stirring constantly. Cool.

Scotch Fans

Developed by Ann Pillsbury

MAKES 4 dozen cookies.

BAKE at 300° for 25 to 30 minutes.

Cream..... 1 cup **butter** and ½ teaspoon **salt***. Gradually add ¾ cup firmly packed **brown sugar,** creaming thoroughly.

Blend in.....2¼ to 2½ cups sifted **Pillsbury's Best All Purpose Flour*** to form a stiff dough.

Divide..... into four parts; shape each into a ball. Place on ungreased baking sheets and flatten into circles, about ½ inch thick. Flute to form scalloped edges.

Prick..... lines on circles with fork, outlining 12 wedges on each.

Bake..... in slow oven (300°) 25 to 30 minutes until light golden brown. While warm cut along pricks but do not cut all the way through. Cool; break into wedges.

**If you use Pillsbury's Best Self-Rising Flour, omit salt.*

Specially for the kids!

READ CAREFULLY!

So you want to bake! Good for you—it's lots of fun and Mother will be happy to have you help. First, we have some VERY IMPORTANT rules for you to read.

1. Have your mother help you light the oven; set it at the temperature given in the recipe.
2. For most of these recipes, you will need a greased cookie sheet. With a pastry brush or a piece of waxed paper, rub a little shortening on the cookie sheet.
3. **Measure carefully!** You will need a set of measuring cups and spoons from Mother's cupboard.
4. Before measuring, sift some flour onto waxed paper. With a spoon, place the flour gently into the measuring cup—use the flat side of a knife or spatula to smooth off the flour so it is even with the top of the cup. Like flour, other dry ingredients (salt, baking powder, sugar, soda and spices) should be measured in the correct cup or spoon and then smoothed off with a knife.
5. Some recipes call for ⅛ teaspoon of salt or baking powder. Use the ¼ teaspoon measure—then with a knife push half the amount out of the spoon and use the half that is left.
6. Most of these recipes call for a tablespoon of beaten egg. In a small bowl, beat an egg. Measure the needed amount with a tablespoon. (Save what is left for scrambled eggs tomorrow morning.)
7. If Mother has a timer, set it for the time given in the recipe. Or, watch the clock so your cookies do not bake too long.
8. Have Mother help you remove the hot pan from the oven, or carefully remove it yourself, using a hot pad holder. Remove cookies from sheet with spatula.

Peanut Butter Cookies

Developed by Ann Pillsbury

6 tablespoons Pillsbury's Best All Purpose Flour
⅛ teaspoon salt
⅛ teaspoon soda
⅛ teaspoon French's Cinnamon
2 tablespoons soft butter
3 tablespoons peanut butter
2 tablespoons sugar
2 tablespoons brown sugar
¼ teaspoon French's Vanilla
1 tablespoon egg

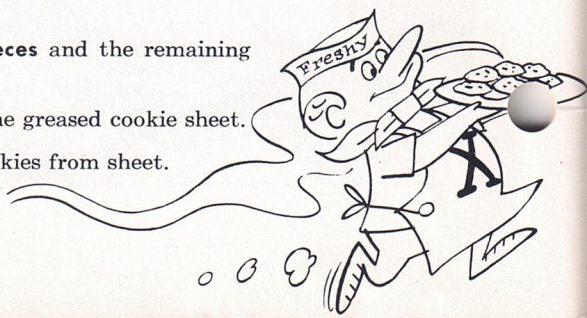
1. Set the oven at 350°. Grease a cookie sheet.
2. Sift together onto waxed paper, 6 tablespoons sifted **flour,** ⅛ teaspoon **salt,** ⅛ teaspoon **soda** and ⅛ teaspoon **cinnamon.**
3. Place 2 tablespoons **butter** and 3 tablespoons **peanut butter** in mixing bowl; mix well. Add 2 tablespoons **sugar** and 2 tablespoons **brown sugar.** Mix well.
4. Stir in 1 tablespoon beaten **egg** and ¼ teaspoon **vanilla.**
5. Add the flour mixture slowly and beat until all flour is mixed in. The dough will be hard to stir.
6. With floured fingers, make small balls of dough and place them on a greased cookie sheet.
7. Dip a fork in flour and press the cookies flat.
8. Bake for 12 to 15 minutes. Remove cookies from sheet.

Chocolate Chip Cookies

Developed by Ann Pillsbury

½ cup Pillsbury's Best All Purpose Flour
¼ teaspoon double-acting baking powder
¼ teaspoon salt
3 tablespoons soft butter
2 tablespoons sugar
3 tablespoons brown sugar
1 tablespoon egg
1 teaspoon milk
¼ teaspoon French's Vanilla
¼ cup semi-sweet chocolate pieces

1. Set the oven at 400°. Grease a cookie sheet.
2. Sift onto waxed paper, ½ cup sifted **flour,** ¼ teaspoon **baking powder** and ¼ teaspoon **salt.**
3. Place 3 tablespoons **butter** in mixing bowl. Add 2 tablespoons **sugar** and 3 tablespoons **brown sugar.** Mix well.
4. Stir in 1 tablespoon beaten **egg,** 1 teaspoon **milk,** ¼ teaspoon **vanilla** and half the flour mixture.
5. Add ¼ cup **semi-sweet chocolate pieces** and the remaining flour mixture. Mix well.
6. Drop small spoonfuls of dough onto the greased cookie sheet.
7. Bake for 8 to 10 minutes. Remove cookies from sheet.



Split Seconds

Developed by Ann Pillsbury

½ cup Pillsbury's Best All Purpose Flour
3 tablespoons sugar
⅛ teaspoon salt
3 tablespoons soft butter
1 tablespoon egg
½ teaspoon French's Vanilla
4 teaspoons red jam or jelly

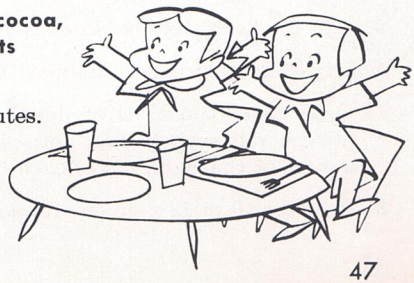
1. Set the oven at 350°.
2. Sift together into mixing bowl, ½ cup sifted **flour,** 3 tablespoons **sugar** and ⅛ teaspoon **salt.**
3. Add 3 tablespoons **butter,** 1 tablespoon beaten **egg** and ½ teaspoon **vanilla.** Stir with a spoon; the dough will be hard to stir.
4. Sprinkle a little flour on a pastry cloth or bread board. Place the dough on the floured surface.
5. Divide the dough into four parts. With your hands, shape each part into a roll about 6 inches long. Place on ungreased cookie sheet—place rolls 3 inches apart and away from edges of sheet.
6. With your finger tips, make a dent about ¼ inch deep down the center of each roll. Fill dents with a teaspoon of red **jam or jelly.**
7. Bake for 13 to 16 minutes. Remove from the oven and cut rolls in short pieces while they are still warm.

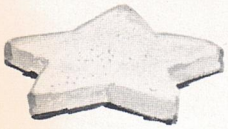
Brownies

Developed by Ann Pillsbury

3 tablespoons Pillsbury's Best All Purpose Flour
⅛ teaspoon double-acting baking powder
⅛ teaspoon salt
2 tablespoons soft butter
¼ cup sugar
2 tablespoons egg
5 teaspoons cocoa
¼ teaspoon French's Vanilla
2 tablespoons Funsten's Nuts, chopped
1 tablespoon semi-sweet chocolate pieces

1. Set the oven at 350°. Grease a 5-inch square pan from your baking set, or one of Mother's 6-inch round individual piepans.
2. Sift together onto waxed paper, 3 tablespoons sifted **flour,** ⅛ teaspoon **baking powder** and ⅛ teaspoon **salt.**
3. Place 2 tablespoons **butter** and ¼ cup **sugar** into mixing bowl. Mix well.
4. Stir in 2 tablespoons beaten **egg,** 5 teaspoons **cocoa,** ¼ teaspoon **vanilla,** 2 tablespoons chopped **nuts** and the flour mixture. Mix well.
5. Place batter in pan and bake for 20 to 25 minutes.
6. Remove from oven and sprinkle with 1 tablespoon **semi-sweet chocolate pieces.** When soft, spread to make a frosting.





Rolled Sugar Cookies

Developed by Ann Pillsbury

½ cup Pillsbury's Best All Purpose Flour
3 tablespoons sugar
3 tablespoons soft butter
1 tablespoon egg
¼ teaspoon French's Vanilla

1. Set the oven at 400°. Grease a cookie sheet.
2. Place 3 tablespoons **butter** and 3 tablespoons **sugar** into small mixing bowl. Mix well.
3. Stir in 1 tablespoon beaten **egg** and ¼ teaspoon **vanilla.**
4. Add ½ cup sifted **flour.** Stir well until all flour is mixed in. The dough will be hard to stir.
5. Sprinkle flour on pastry cloth or bread board and rolling pin. Roll dough until it is thin.
6. Dip small cookie cutters in flour and cut cookies out of dough.
7. Lift cookies with spatula onto cookie sheet. Sprinkle with **sugar** or candy decorations.
8. Bake for 5 to 7 minutes. Remove cookies from sheet.

Cherry Winks

Developed by Ann Pillsbury

½ cup Pillsbury's Best All Purpose Flour
¼ teaspoon double-acting baking powder
⅛ teaspoon soda
⅛ teaspoon salt
3 tablespoons soft butter
¼ cup sugar
2 tablespoons egg
¼ teaspoon French's Vanilla
2 tablespoons Funsten's Nuts, chopped
3 tablespoons cut maraschino cherries
½ cup crushed corn flakes

1. Set the oven at 350°. Grease a cookie sheet.
2. Sift together onto waxed paper, ½ cup sifted **flour,** ¼ teaspoon **baking powder,** ⅛ teaspoon **soda** and ⅛ teaspoon **salt.**
3. Place 3 tablespoons **butter** and ¼ cup **sugar** into mixing bowl. Mix well.
4. Stir in 2 tablespoons beaten **egg** and ¼ teaspoon **vanilla.**
5. Add the flour mixture slowly and beat until all flour is mixed in.
6. Stir in 2 tablespoons chopped **nuts** and 2 tablespoons cut **maraschino cherries.**
7. Drop small spoonfuls of dough into ½ cup crushed **corn flakes.** With floured fingers, roll each ball in corn flakes and place on greased cookie sheet. Press a piece of **cherry** on top of each cookie.
8. Bake for 10 to 12 minutes. Remove cookies from sheet.

Gingersnaps

Developed by Ann Pillsbury

½ cup Pillsbury's Best All Purpose Flour
½ teaspoon soda
⅛ teaspoon salt
¼ teaspoon French's Cinnamon
⅛ teaspoon French's Ginger
2 tablespoons soft butter
¼ cup sugar
1 tablespoon egg
1 tablespoon molasses

1. Set the oven at 375°. Grease a cookie sheet.
2. Sift together onto waxed paper, ½ cup sifted **flour,** ½ teaspoon **soda,** ⅛ teaspoon **salt,** ¼ teaspoon **cinnamon** and ⅛ teaspoon **ginger.**
3. Place 2 tablespoons **butter** and ¼ cup **sugar** into mixing bowl. Mix well.
4. Stir in 1 tablespoon beaten **egg** and 1 tablespoon **molasses.**
5. Add the flour mixture and mix well.
6. Roll small pieces of dough into balls. Dip into **sugar** and place on greased cookie sheet.
7. Bake 8 to 10 minutes. Remove from sheet. (Cookies may be a little soft when removed from oven, but they harden when cooled.)

Raisin Oatmeal Cookies

Developed by Ann Pillsbury

½ cup Pillsbury's Best All Purpose Flour
¼ teaspoon salt
¼ teaspoon soda
¼ teaspoon French's Cinnamon
5 tablespoons sugar
2 tablespoons soft butter
2 tablespoons egg
2 tablespoons molasses
½ cup rolled oats
⅓ cup raisins

1. Set the oven at 350°. Grease a cookie sheet.
2. Sift together onto waxed paper, ½ cup sifted **flour,** ¼ teaspoon **salt,** ¼ teaspoon **soda** and ¼ teaspoon **cinnamon.**
3. Place 5 tablespoons **sugar** and 2 tablespoons **butter** into mixing bowl. Mix well.
4. Stir in 2 tablespoons beaten **egg** and 2 tablespoons **molasses.**
5. Add the flour mixture and blend well.
6. Stir in ½ cup **rolled oats** and ⅓ cup **raisins.** The dough will be hard to stir.
7. Spoon small bits of dough onto a greased cookie sheet.
8. Bake 10 to 12 minutes. Remove cookies from sheet.

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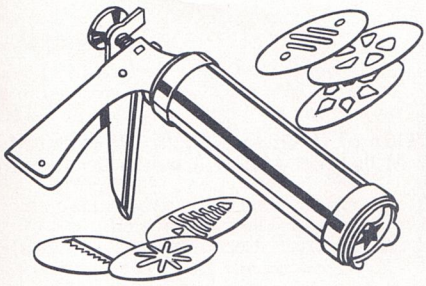

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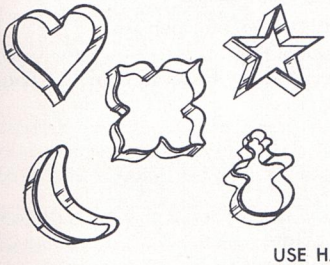
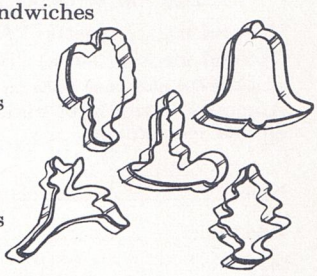


"ALL-PURPOSE SET"
contains 5 unusual shapes

"SPECIAL OCCASION SET"
contains 5 Holiday shapes



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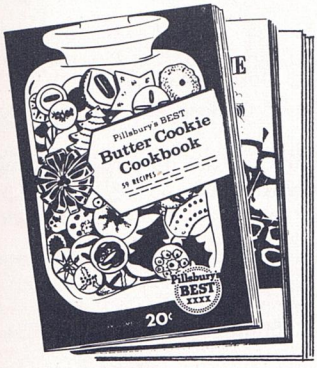

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Spiced Cherry Bells.....21
"Ring in the new" with this cookie! The sides of a cookie circle fold over a nut filling to form a "bell"—a cherry at the open end makes the "clapper."

Spicy Pepparkakor.....20, 21
An unusual blend of cinnamon, ginger and cloves gives these rich cookies goodness you'll never forget. Cut in a variety of shapes to fit the occasion.

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Fancy party cookies with a mild milk chocolate flavor.

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You'll enjoy these dainty butter cookies throughout the year . . . decorate for festive touch.

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Scotch Fans.....44
Variation of the old-time Scottish shortbread . . . rich and buttery with brown sugar flavor.

Swedish Broomstick Cookies.....41
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Swedish Kringler.....39
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Tea Topics.....43
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Cookies go Traveling

Say a cheery hello via mail with a box of cookies. Large or small . . . fancy or plain, there are many cookies that are sturdy enough for mailing, so be sure to bake ones that will travel well. Those especially good in this booklet are:

Scotch Fans
Oatmeal Chip Cookies
Salted Peanut Cookies
Fig Filled Bars
Coffee Chips
Cereal Crunchies
Chocodiles
Saucepan Brownies
Malted Milk Date Bars
Date-Filled Sandwich Cookies
Pepparkakor
Butterscotch Crisps

- Use strong cardboard boxes or metal containers and line them with aluminum foil. Place a cushion of crumpled waxed paper or shredded paper on bottom of box.
- Wrap cookies snugly. Flat cookies should be wrapped in pairs in moisture-proof paper. Arrange rows of cookies in box in layers with heavy cookies at the bottom. Put paper between layers and fill in spaces with crushed paper napkins. Cover top with additional napkins or several folded paper towels.
- Tape container shut, print name and address on box, wrap it in heavy paper and tie it securely. Print address labels to insure delivery and attach "Fragile" stickers.

Cookies make a wonderful gift . . . wrap them in a bread basket or cake pan to make "two gifts in one"! If the gift is to be mailed, then pack in a box and label following directions above.

Pillsbury's BEST XXXX